

APRIL 12, 1952

THE NATIONAL

Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891

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Increases Production Efficiency 4 ways

FF

FASTER FILLING Wienie-Pak Fast Fil permits as much as 40% increase in Wiener and Frank stuffing speeds, boosts production on same stuffer!

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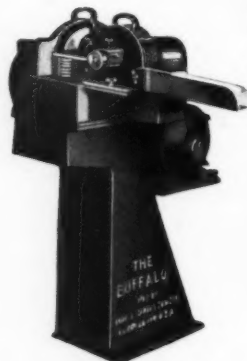


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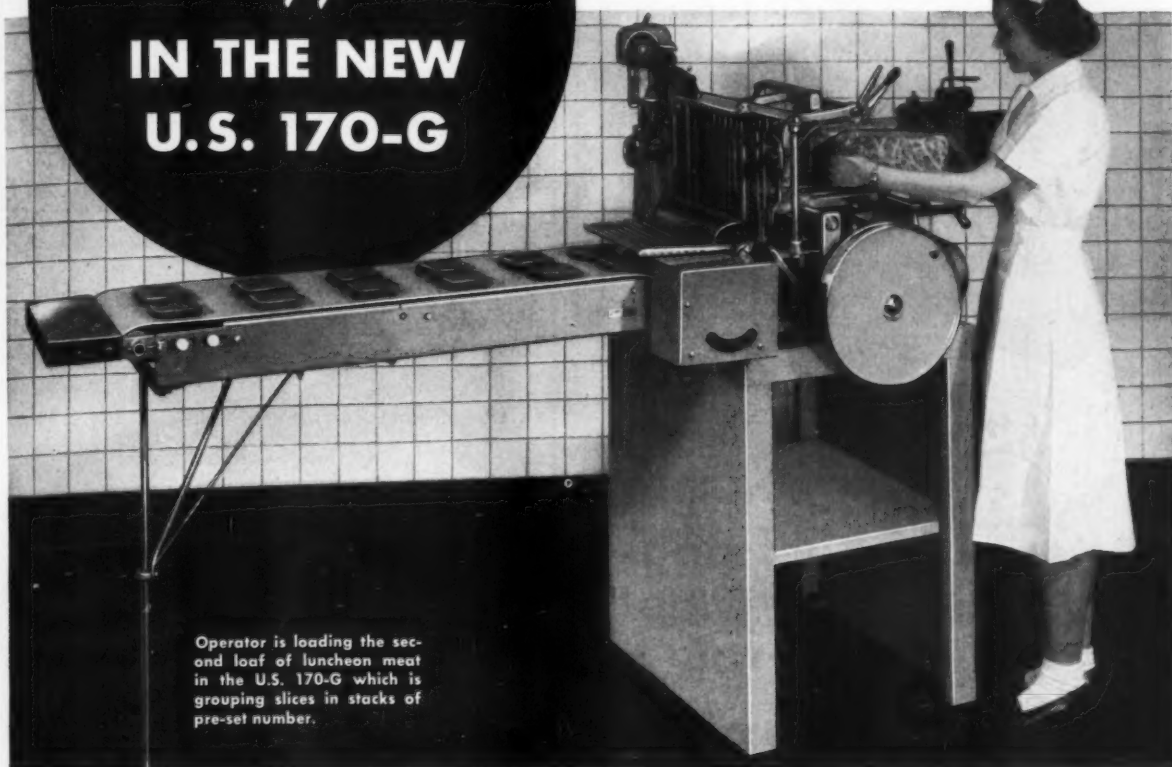
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With all costs on the rise, every penny pared from packaging-shipping cost is mighty important these days. That's why *Kennedy* Beef Bags are becoming so widely used throughout the meat packing industry.

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THE NATIONAL



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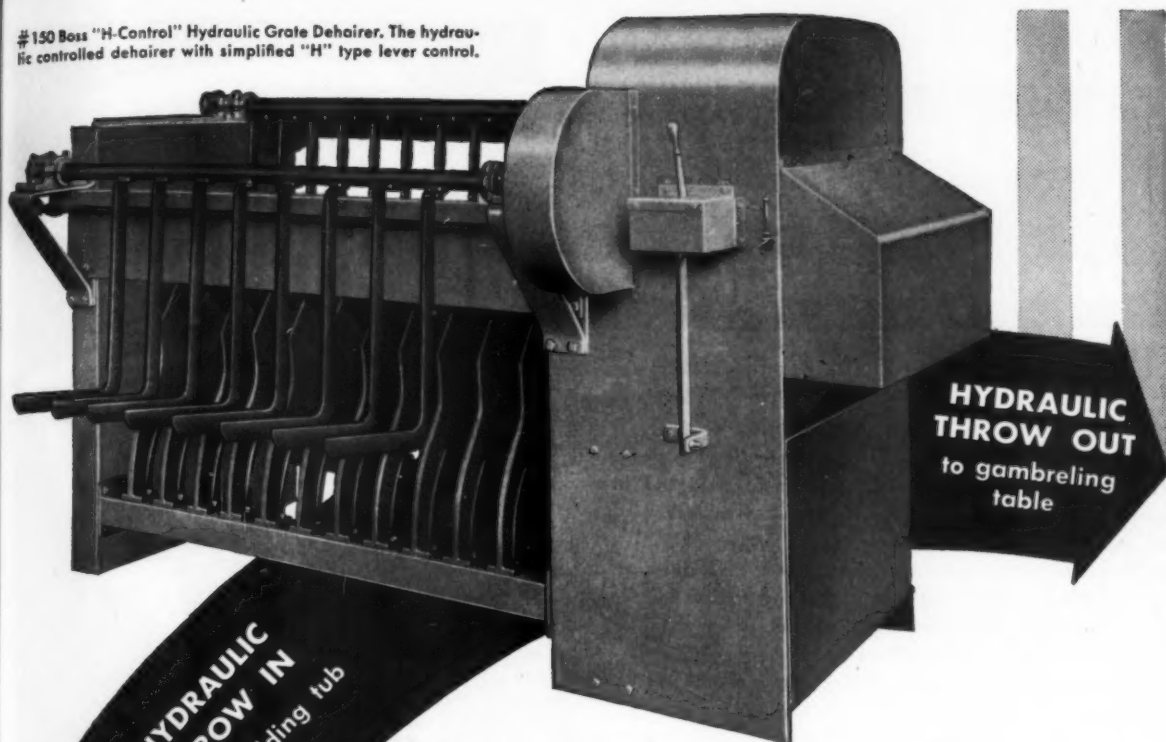
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THE NATIONAL PROVISIONER
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ANNUAL MEAT PACKERS GUIDE

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Heavy steel construction throughout.

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Hog killing and kindred equipment to go with dehairers.

Spray pipes with Globe Valve and powerful force spray nozzles.

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12 standard, 4 point stars, fitted with 4" BOSS belt scrapers.

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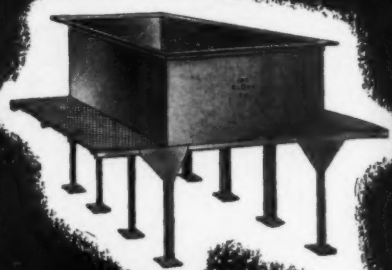
HOW TO REDUCE COSTS IN YOUR PORK PROCESSING DEPT.

The best way to reduce costs in your pork processing department, in the face of constantly increasing raw material costs, is to replace worn out, out-dated equipment with modern, efficient machines that take the least amount of attention, increase your out-put per hour and reduce your operating expenses all down the line. Globe engineered pork processing equipment, some of which is shown here, is the result of 36 years of engineering know-how, plus just as many years of actual packing plant manufacturing experience. This equipment is made to perform, to last, to pay for itself many times over in the many years it will serve you faithfully.

Starting at the top is one of many sizes of SCALDING TUBS, made of heavy steel and available in any size or height of frame. Next is a SLICED BACON PACKING TABLE, made for use with a bacon slicing machine, with a 7-inch mesh belt that is exceptionally sturdy and easy to clean. Wide range of styles available. Then you see a BACON CURING BOX, that is available in 625 and 1000 pound capacities. At the bottom is the famous GLOBE HAM MOLD WASHER, a compact, efficient washer for cleaning ham molds and meat loaf retainers, sturdy in construction, efficient in operation.

These are only a few of the machines and other equipment described and shown on pages 366 to 397 in the new GLOBE Catalog in the section devoted to Ham, Bacon, and Pork Processing equipment. We suggest you refer to this catalog and check your needs from GLOBE'S complete line.

**36 YEARS SERVING THE MEAT
PACKING INDUSTRY WITH EX-
PERTLY DESIGNED EQUIPMENT**



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Hearings on Controls Law Postponed

The Senate banking committee voted to put off till next Thursday any further meeting on a pending bill to extend the Defense Production Act. Chairman Maybank said the delay in committee action was designed to permit the steel situation to become clarified. Earlier, Maybank had said his committee would continue hearings on new economic controls despite the steel crisis. The group was well along in its work on a new measure.

Meanwhile, there was increasing evidence that some wage and price controls would be ended and that Congress would enact a law providing weaker controls than the present law. It was reported from Washington that the OPS would make its first report on price decontrol when OPS Director Ellis Arnall appeared before the Senate Banking committee to discuss plans for suspending price ceilings and the reporting requirements of regulations. Arnall was to have appeared late this week. When that OPS report is issued, the price agency is expected to take action in suspending price ceilings on certain commodities selling below ceilings, such as hides, wool, certain fats and oils and inedible tallow and greases.

USDA To Purchase Smoked Pork Products

The U.S. Department of Agriculture announced Wednesday that it will purchase substantial quantities of smoked pork products to divert from the market temporary burdensome supplies of pork. The pork products will be distributed later this year to non-profit school lunch programs and other eligible outlets. Products on which offers will be accepted include smoked pork shoulder picnics, hams and bacon. Offers must be submitted not later than 12 noon EST, April 18, 1952, and acceptance will be made by 11:59 p.m., April 23. Non-receipt of acceptance will indicate rejection of the offer. Offers will be considered on the basis of f.o.b. cars or trucks at plants or warehouses. Offers must include a shipping schedule indicating quantities to be delivered during each of the following months: September, October, November, and December, 1952.

Labor Department Rules on Minors in Packing Industry

Secretary Maurice J. Tobin announced this week that, effective May 8, the employment of persons under 18 in specified occupations in or about slaughtering and meat packing and rendering plants will be prohibited. Under the new order—Hazardous Occupations Order No. 10—a majority of jobs in packing plants will remain open to young people between 16 and 17 but most jobs in rendering plants will not. Prohibited occupations are jobs on the killing floor, those involving the recovery of lard and oils, those involving tankage or inedible rendering of dead animals, operating or feeding of certain power-driven meat-processing machines, boning occupations and jobs involving the pushing, dropping, handlifting or hand-carrying of various carcasses or carcass parts. The order does not apply to any department of an establishment which slaughters or processes poultry, rabbits or small game, provided the department is separated from the killing floor.

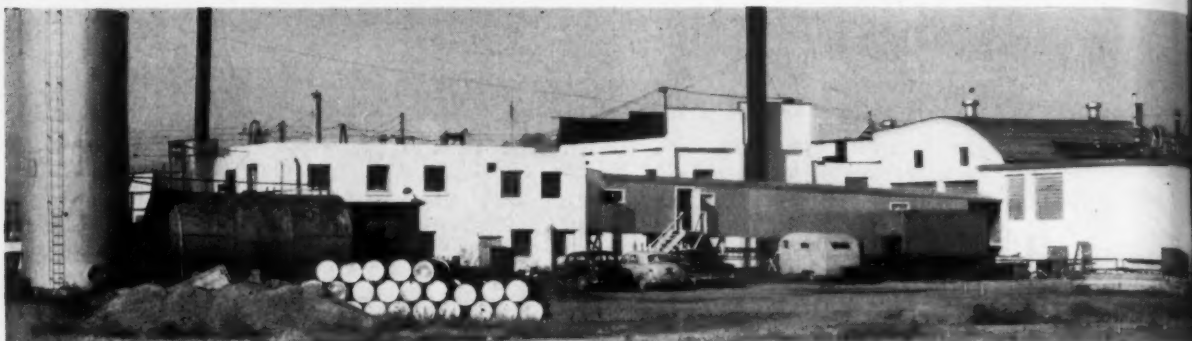
Copies of the order are available on request to the Wage and Hour and Public Contracts Divisions, U. S. Department of Labor.

Monosodium Glutamate in Hamburger, Etc.

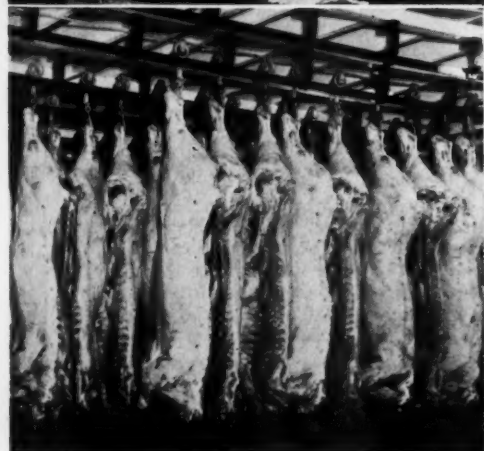
In Memo 147, Supplement 2, the Meat Inspection Division explained that either monosodium glutamate or hydrolyzed plant protein may be used in such products as hamburger, chopped beef, cubed steak and steak prepared from meat which has been molded after comminuting processes. Labels for such products as hamburger may reflect the addition of these materials merely by including the added ingredient in the list of ingredients in order of its predominance. Labels for articles such as cubed steaks which do not contain an ingredient statement should indicate the use of the added ingredients by a qualifying statement such as "Monosodium Glutamate Added." The qualifying statement must be featured contiguous to the name of the product with sufficient prominence to assure its being read as a part of the name.

Conference on Strategic Materials

A conference to receive a report on the supply of strategic materials available for use by meat packers will be held in the office of Harry E. Reed, director of the livestock and meat branch, Production and Marketing Administration, USDA, Tuesday, April 15, at 10 a.m. All packers are invited to attend.



Montana Meat Plant Expands Its Operations





A view of the remodeled and expanded plant. The two level rendering building is at the far left and behind the connective ramp is the power plant. Livestock yards and pens are at the rear of the plant.

"ALL BUT the squeal," an oft-repeated phrase, describes the efficient utilization of the hog by the meat packing industry. Yet, many laymen who marvel at the efficiency of the packing plant, fail to realize the extent of operations required to provide them with meat.

The modern day packer is much more than just a butcher slaughtering livestock. This is equally true of medium and small size plants as well as the large establishments.

An example of just such a smaller plant is Montana Meat Co., Helena, Mont. In four years of growth the firm has expanded from a butcher shop opened by H. W. Larson to a modern plant containing 35,000 sq. ft. of work area and employing 30 people. Larson, now vice president of the firm which is headed by his son, J. E., started his butcher shop four years after entering this country as a Swedish immigrant. The name he chose for his brand of meat products, "Placer Gold," proved prophetic for he has prospered along with his community.

Montana Meat Co.'s market area describes a circle with Helena as the hub. To assure ready delivery of product to customers within a radius of about 75 miles, the packer maintains a fleet of 18 vehicles. Since 16 trucks must be used each day, fleet maintenance is vital. In 1951 the firm built a large maintenance shop, and, adjacent to this is the garage where vehicles are serviced according to a specific program. The maintenance shop is fully equipped with suitable tools to keep the kill and processing equipment in top condition.

Other recently added service facilities include the boiler and refrigeration rooms. Housed in a separate building are the normal power plant facilities which include a new 200-hp. gas-fired water tube boiler. The old boiler is retained as a standby unit. Three new Frick ice machines were added to take care of the refrigeration needs of the plant's chill coolers, fresh meat coolers and product coolers, numbering eight in all. The largest of these is the 140-head beef sales cooler. The machines will be able to provide additional refrigeration if the plant is expanded or operations modified.

The power plant also houses the packer's water reservoir as the firm pumps its own well water. Water is husbanded carefully. Non-potable waters are piped back to a separate reservoir and used for the inedible rendering operations which are conducted in a separate two-story rendering department.

The rendering department, one of the first of the packer's "new" buildings, constructed in 1938, is reached by a sloping ramp from the kill floor. Two large tallow storage tanks with a total capacity of three carloads are mounted outside the building.

To keep an adequate supply of stock for the 50 head per day beef and 250 head of hog dressing operations, the packer also functions as a feeder. The livestock yards lying parallel to the plant and across an access road cover approximately four acres of land. The packer handles about 500 head of beef animals in the yards and pens. Two hundred head of lamb are being fed at all times.

Another example of the many activities of this plant is the salvaging of glands for pharmaceutical use. Montana Meat now saves cattle, hog and sheep pancreas glands and beef bile. It soon will start saving adrenal glands from both hogs and cattle.

To all of these dexterous and non-butcher operations Montana Meat plans to add another, namely prepackaged meats. K. W. Anderson, sales manager, said that prepackaged meats will extend the area of the packer's distribution and increase the service provided its customers.

PHOTOS ON OPPOSITE PAGE include: View of sausage department in its sanitary setting; pork cutting operation; beef sales cooler, and view of the dressing operation. In front of company truck are staff members: W. D. Hambidge, secretary; Henry Smith, head butcher; K. W. Anderson, sales manager; J. E. Larson, president, and H. W. Larson, vice president.

AMI Blasts Price Controls; Says They Reduce Meat Supply

Two members of the board of the American Meat Institute spoke out against price controls before large audiences this week.

Price controls punish the law-abiding, reward the law-breakers and hurt consumers, H. H. Corey, board chairman, said at a luncheon honoring Institute board members visiting the San Antonio area. The luncheon was under auspices of the San Antonio Chamber of Commerce.

Later in the week, at a luncheon for AMI directors given by the Fort Worth Chamber of Commerce and the Farm and Ranch Club, F. W. Specht, president of Armour and Company, asserted that although most meat prices have been below ceilings for five or six months, even the threat of price controls is reducing America's meat supply. "Like any other business man, the livestock producer retrenches in the face of uncertainty," Specht said.

Pointing out that our population is increasing at the rate of 7,000 a day, Specht said that our meat supply can probably keep up with the rise in population "if the American farmers are helped instead of hindered. We have already mortgaged the future of our grandchildren in terms of the government debt they will have to pay. Are we also going to doom them to a vegetarian diet?" he asked.

Said Corey, who is president of Geo. A. Hormel & Co., Austin, Minn.: "It is bad for America to set up a situation with a man-made law which, when demand exceeds supply, works out to punish the law-abiders who lose the business and to reward the law-breakers by handing the business over to them. Government price controls fail to control prices and bring about unsanitary and wasteful processing. Even worse is the effect on the moral structure.

"Price controls not only penalize the law-abiding and reward the lawless, they have gravely injured the public. The public's meat supply in 1951 was 7 per cent lower than it would have been if controls had not been imposed. Obviously, meat prices actually would have been considerably lower if production had been permitted to expand instead of being forced to contract."

AMI directors visited Fort Worth in recognition of the fiftieth anniversary of the founding of the Fort Worth Stockyards.

Kentucky Places Embargo On Livestock Shipments

The state of Kentucky has placed an embargo on shipments of cattle, calves and hogs from Ohio, Illinois, Michigan, Indiana and West Virginia because of reported outbreaks of anthrax. Several states, including Ohio, Indiana and Illinois had previously forbidden the entry or use of imported (foreign) bone meal or feeds containing bone meal.

ANOTHER milestone has been reached in the canning industry. Just as some 35 years ago the sanitary can freed the industry from the laborious capper and venting operations, today a modern pear-shape sanitary can eliminates the solder float and the doughnut ring in ham canning.

Developed by the research and mechanical divisions of Continental Can Co., the new can and its supplementing closing machine have undergone extensive production tests at Armour and Company's canning kitchens. However, Continental officials pay tribute to I. N. Jordan, canned meats production control, Armour, whose faith in the practicality of the new idea frequently spurred them on when mechanical difficulties in building the vacuum closing machine seemed insurmountable.

Armour officials point out that one of the major features of the new can is its attractive appearance. There is none of the conventional leading of the entire rimmed area. The bright shining appearance of the can will add an element of sales appeal. For those consumers who do not use the rip strip, the new can allows easier opening with conventional can openers.

Armour has the lid of the can lithographed with an attractive platter design. Since the perishable canned hams are at times subject to a dew point condensation, it is felt the lithographing may enhance the durability of smart can appearance.

In the lower photo, examining one of the new sanitary cans are W. F. Coleman, assistant sales manager, Chicago district office, Continental Can Company; I. N. Jordan, Armour and Company, and O. C. Johnson, chief, meat products section, consumer research for Continental Can.

Original experimental work on the new pear shaped can vacuum closing machine began in 1935 when its feasibility and possibilities were discussed by Continental and Armour officials. In 1944 sufficient knowledge had been accumulated through tests to warrant the start of actual can and closing machinery designing, according to Wilson B. Larkin, mid-western general line sales manager for Continental.

Many were the heartaches experienced in the trial and error adjustments made on the basis of actual production runs at Armour's Chicago plant. The problems of proper sealing compounds, correct flange design and, most importantly, of the vacuum closing machine, had to be settled step by step. Finally, late last year the semi-automatic single operation vacuum closing machine was designed and manufactured by the Cameron Division of Continental Can Co.

Installed first at Armour's Kansas City plant, the new

sanitary style pear shaped ham can was subjected to extensive production, stability and shipping tests. The tests were under the supervision of B. M. Shinn for Armour and O. C. Johnson for Continental. Thirty thousand of the new medium-based pear-shaped cans were processed and then subject to an 80-day incubation test. Parts of this lot were further broken down and subjected to additional shipping and handling tests.

Finally, from the whole lot 24 cans were rejected as unsatisfactory. However, only one of these could be considered as either a closing machine or can failure. Roughly about one can per thousand is a failure allowance expected with the solder sealing method.

The 23 failures were attributable to operational procedures, since modified as Armour has gained more knowledge with actual production. Five cases of six cans each from this lot were subject to a Quinn Laboratory test which simulates actual handling conditions equivalent to 3,000 miles of rail travel. None of the cans in this lot developed leakers.

Armour's early production runs indicated two critical factors in the handling of the new cans. First, if placed on the face of the ham, the type of gelatine used has a material bearing on the number of cans rejected at the inspection point. Armour originally placed a flake type gelatine on its hams prior to sealing. It has since been established that part of this gelatine found its way onto the flange of the can and prevented air tight sealing. Since Armour shifted to a granulated type of gelatine, this trouble has been completely eliminated.

The second critical factor is can handling. Banged flanges did not make too much difference

in solder-sealed cans as the dents were leaded. In the new can perfect flanges are essential for proper sealing. The can must be handled carefully all the way from the can factory to the closing machine.

The operation of the new semi-automatic vacuum closing machine was observed by a NATIONAL PROVISIONER staff member at Armour's Chicago canning department. Once the ham is placed in the can and pressed, and the correct amount of gelatine added, the can travels on a web wire conveyor to the vacuum closing machine. The operator places the can lid in the shelf-type slot and the can on its base plate. He then closes the door of the machine. This action starts the vacuumizing and seaming cycle. The door is equipped with a gasket and, as the machine pulls a vacuum before and during its seaming cycle, it holds the door in position. Once the cycle is completed the vacuum is broken and the door opens readily. The closed can is then placed on a conveyor which carries it past the inspection

CAN MASTERPIECE



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for fast, safe handling of drums and barrels



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station and on to the cook vats. The upper photo demonstrates how easily the machine is operated.

This single machine-closing and vacuum-pulling operation streamlines the pear-shaped can closing operation. Only one operator is required to close a sanitary can, whereas formerly four operators were needed.

The machine vacuum-closes approximately 300 cans per hour. The machine can handle either a medium or small base with a small changeover. However, with either base it can handle any can height.

Amend CPR 74 on Pork

OPS released on Friday a huge omnibus amendment to the wholesale pork ceiling. Amendment 2 to CPR 74, revised, becomes effective April 16. Some of the changes are as follows: 1) Filing date on dried pork and specialty pork items is extended. Sales of prefabricated retail cuts to retailers and purveyors of meals is permitted where they normally bought in this form. 2) Invoiced numbering and carrying requirements are modified. 3) Brokerage provision similar to other meat regulations is added, amounting to 17½¢ cwt. on all but denominator hogs. 4) Establishment of a ceiling price for miscuts is clarified so that it will not be an excuse for cutting violations. 5) Prices are established for split, skinless, boneless and fatted hams if each split in fresh or frozen, cure or smoked state weighs 2 lbs. or more; in ready-to-eat or cooked state, 1½ lbs. or more. 6) Limitation on sale of "bellies, square cut and seedless with sparerib in," is deleted. 7) Center cut loin, shoulder end of loin, ham end of loin and regular loins with skin on are added to Schedule 1. 8) Prices established for shoulders, skin, neckbone in, fresh or frozen, cured or smoked. 9) Country backbones are added to Schedule 5; capicola butts are re-defined and re-priced and the \$1 per cwt. curing allowance for certain cuts is extended to include tidbits from hind feet and No. 1 skin strips. 10) Changes are made in allowances for parcel post and express shippers and peddler truck additions are adjusted. 11) Wrapping in vacuum-sealed shrinkable plastic material is given \$1 per cwt. allowance over other wrapping allowances.

Other changes include a re-definition of "pork, returnable containers, regular plates, hotel sliced bacon, blade meat, pork tenderloins and cooking in molds."

Financial Notes

International Packers, Ltd., has declared a dividend of 30¢ on the common, payable May 1 to stockholders of record April 15.

Tobin Packing Co. has declared quarterly dividends of 15¢ on \$3 par common stock and \$1.75 on 7 per cent preferred, payable April 1 to holders of record March 14.



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Meat trolleys
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Canned Meat Output Up 38% in Two Years

An increase of 38 per cent in the production of canned meat in the last two years was reported this week by C. L. Nelson, manager of the canned meat department of Libby, McNeill & Libby, and president of the National Meat Canners Association.

Approximately 1,000,000,000 lbs. of canned meats were produced in 1948. In 1951 that figure increased to nearly 1,500,000,000 lbs. At the present time, canned meat production represents slightly in excess of 10 per cent of total federally inspected production of meats. Nelson stated that, in his opinion, improved quality has been a dominant factor in canned meat sales increases. Furthermore, extensive advertising and promotion by the industry and by individual brand manufacturers has acquainted millions of housewives with the merits of canned meats.

"The industry's promotion of canned meats in June of this year will be the largest ever undertaken," Nelson said. "It will be built around the canned meat advertising of the American Meat Institute and will include supporting advertising and promotion from can manufacturing companies, steel companies, and other trade associations interested in the meat industry and in canned foods."

Proposed Renegotiation Rules for Agents Drawn

Proposed regulations have been issued by the Renegotiation Board in two fields: 1) rules governing the renegotiation of sales representatives who handle defense contracts, and 2) a regulation concerning the exclusion from renegotiation of profits realized from increases in value of inventories of raw and semiprocessed materials which are in excess of the amount required to fill existing contracts.

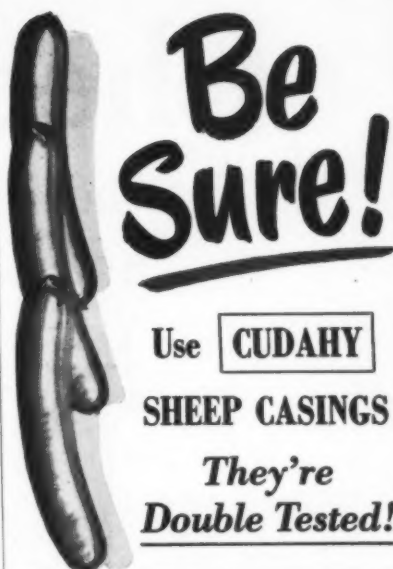
Under a major provision of the first proposal, brokers, manufacturers' agents and dealers who provide outstanding services to the defense effort would be allowed to keep a larger share of their profits when they are renegotiated than those who merely pass orders on to the manufacturers.

Sioux City Stock Embargo

Due to emergency conditions resulting from threatening flood waters of the Missouri river, the Sioux City Stock Yards Co. declared an embargo on all incoming livestock, effective at 1 p.m. Thursday.

With the river at 18 ft. above normal, and expected to reach a crest of about 22 ft. by about April 15, all commission men, order buyers and others were instructed to have all their livestock disposed of by no later than yesterday.

The National Guard was called out to help cope with the situation.



Here's How Cudahy Double Tested Sheep Casings Boost Your Profits...

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BETTER-LOOKING SAUSAGES increase sales. Always uniform in size, Cudahy Sheep Casings assure smooth, well-filled sausages of uniform weight, neither over- nor understuffed. Nothing increases sales like this plump, appetizing appearance. Capture the evenly-smoked flavor and sealed-in juiciness natural casings afford—switch to Cudahy.

TALK TO YOUR CUDAHY CASING EXPERT... he'll gladly demonstrate the difference. For your needs there are 79 different kinds of pork, sheep and beef casings... and many Cudahy Branches. So write, wire or phone today!

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Wilmington, Calif.

Are You Spending Too Much for Insurance?

Here are some ideas for improving coverage and reducing premium costs

DURING the past twenty years, insurance has become so complex that many large corporations have hired insurance managers to see that they secure the best protection for the lowest cost. Average meat packing plants cannot afford to hire a full-time insurance expert, but they can improve their insurance program and, at the same time, reduce their premiums by applying the following rules:

Common Expiration Dates: To a businessman, time is one of his most valuable assets, and any saving of that commodity is worth dollars and cents to the business. An insurance program planned so that all renewals fall on a common expiration date will save time and greatly eliminate the possibility of omission or duplication of coverage. This need not cause financial hardship, for many banks will finance insurance premiums over long periods of time at very low rates of interest without reducing the extension of credit for regular business purposes.

Consolidation of Coverage: Placing insurance coverage in as few policies as possible will serve as a further check against omission or any duplication. Consolidation in many cases will also eliminate the payment of several minimum premiums and quite often will make a risk, not otherwise qualified, eligible for experience rating. Experience rating is what the name implies; risks that have a good experience are allowed percentage reductions in policy premiums.

Term Credits: Most insurance policies can be written for terms of three or five years at reduced rates, and if meat plants take advantage of this rule they can effect savings up to and including one full year's premium. In addition to this basic saving, they also have the advantage during the whole three or five-year term of the premium that was applicable when the policy was written. Nowadays the tendency of insurance premiums is upwards, like the cost-of-living spiral, and it is good business to secure a lower rate for as long a term as possible. It is not necessary to pay the full premium in ad-

vance, for most insurance companies have instalment payment plans or annual premium payment plans.

Self-Insurance: Most businessmen self-insure some of their business risks, for the cost of complete protection is too high for the average budget, and often the individual exposure is not worth the premium it would cost. In planning which exposures to self-insure, the only ones that should be considered are those that could not cause a catastrophic loss. Two items that could be self-insured are plate glass, and collision coverage on older automobiles or commercial vehicles.

Package Policies: Many companies have policies designed for particular types of businesses. These usually provide more coverage for less money than similar coverage purchased separately in standard contracts. An example is the almost all-risk floater policy on livestock offered by most inland marine writing insurance companies. In many cases the cost of fire insurance alone would be more than they ask for the broader coverage floater policy.

Reporting Policies: If a firm carries a large amount of stock and the values are not constant, a monthly reporting or "provisional" fire policy may be the answer to the need for proper coverage at less cost. Under this form, a deposit premium is paid when the policy is written, and at the end of the term the earned premium is adjusted on the basis of the reports submitted each month listing the actual values of stock on hand.

Dividend Policies: Many insurance companies pay dividends on policies at the end of the policy term. Coverage is accepted only on "preferred risks." Packers would have to meet their requirements for a "preferred risk" in order to be eligible for insurance in these companies. Their dividend payments are not necessarily dependent on a firm's good experience, but rather

upon the overall experience of the company itself. These dividends usually average 15 per cent of the policy premium, but they may run larger or smaller.

Deductibles: If plants are primarily interested in insuring against large losses rather than covering small "nuisance" claims, they may save money through the use of deductibles. Deductibles are commonly written in connection with automobile collision where you pay the first \$50, \$100 or \$250 of the damage to your car, and the insurance company pays the balance. It is also possible to place burglary insurance or property damage liability on a deductible basis at a substantial saving. For example, automobile property damage liability may be written on a deductible basis where there is a fleet of five or more cars; there is a discount of 30 per cent for \$50 deductible. Regardless of the deductible the insuring company will adjust all claims, saving packing companies this bother.

Fleet Rating: In writing insurance for private passenger automobiles or commercial vehicles, the possibility of fleet rating is often overlooked. Where there are five or more vehicles under one ownership, and they are used principally in business, a reduced fleet rate for fire, theft, comprehensive or collision coverage may be secured. Qualifying for a fleet rate can save a business many dollars annually, as the discounts for fleets are sizable. There is also the advantage of automatic coverage on newly-acquired vehicles without the necessity of reporting their purchase to the company until the end of the policy term.

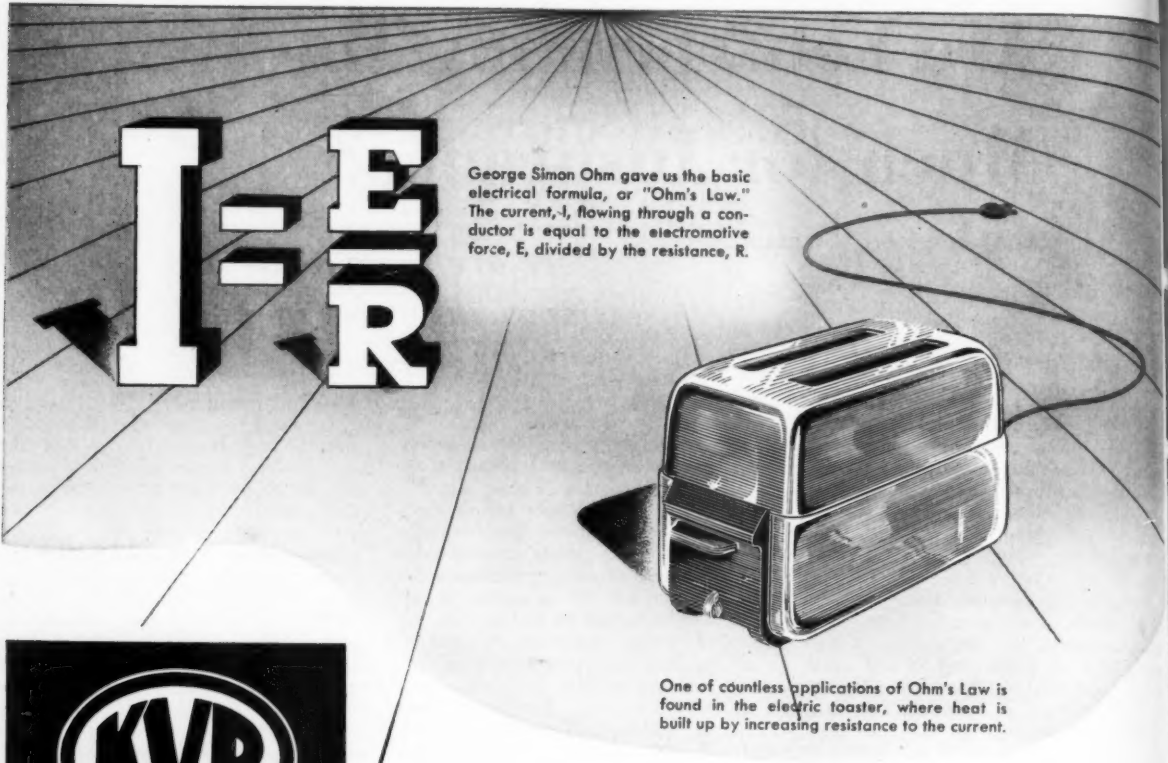
Insuring Correct Values: Insurance agents and brokers say that one of the most common, and most costly, of all errors is the over-insuring of motor vehicle values. Inconsistent as it may seem, the man who neglects to increase his fire insurance in line with rising

(Continued on page 23)

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George Simon Ohm gave us the basic electrical formula, or "Ohm's Law." The current, I , flowing through a conductor is equal to the electromotive force, E , divided by the resistance, R .

One of countless applications of Ohm's Law is found in the electric toaster, where heat is built up by increasing resistance to the current.



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for the
PACKING
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PROTECTING THE FLAVOR and cleanliness of meat products from packing house to consumer is one problem. Making them more attractive, more appealing to buyers is another. The discovery that properly engineered paper solves both problems has contributed substantially to successful meat merchandising.

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PERSONALITIES

and Events

OF THE WEEK

►R. D. Arney has been appointed general sales manager of the Flavor-Sealed division of Geo. A. Hormel & Co., Austin, Minn. He had been product manager for both gelatin and shortening and is continuing in that capacity as well as in that of general sales manager.

►Dr. Henry R. Kraybill, director of scientific research for the American Meat Institute

Foundation, has been appointed a professorial lecturer in the department of food engineering at Illinois Institute of Technology, according to Ralph G. Owens, vice president and dean of engineering. Dr. Kraybill will lecture in food technology. He received a doctor's degree in plant biochemistry in 1917 from the University of Chicago. He is also a lecturer in biochemistry at the University. From 1917 to 1919 Dr. Kraybill served as assistant physiologist for the bureau of plant industry of the Department of Agriculture and from 1926 to 1941 was professor of agricultural chemistry and head of the department at Purdue university. He has been with the AMIF since 1941.

►Gabriel H. Schoen, president of Schoen Brothers, Inc., Atlanta, Ga.,

and of POM Chemical Industries, Inc., died March 20. He was 50 years of age. He had been president of Schoen Brothers for the past 20 years.

►On April 1 Colonial Beef Co., Philadelphia opened an additional plant for the exclusive production of "Ready-cut" portion-control meats under U. S. government inspection. In making the announcement, Louis E. Waxman, Colonial president, stated that the new 15,000 sq. ft. plant will reflect the more than three years of pioneering of products, equipment and methods in the field of ready-cut meats. High speed slicers, electric saws, conveyor systems and other special equipment will class the plant as one of the most modern and highly mechanized operations in the world. Initial weekly production is geared for 250,000 units with provisions for doubling and trebling this figure as the need arises. Colonial Beef Co. has also instituted a special department for those interested in handling Colonial products, under their own private labels.

►W. E. Gelinsky, president, Western Packing Co., Beaverton, Ore., has sold his lease and equipment to Lewis Bros., 438 S.W. First ave. Gelinsky plans to build a small plant on his country place for processing ham, bacon and other pork products.

►Harry S. Thompson, who has been in charge of the New York office of Canada Packers Limited for a number of years, is retiring. He has been in the meat packing industry 52 years. Thompson plans to return to Canada and raise strawberries on his Valley View Farm at St. Jovita.

►V. B. Henry, 44, divisional superintendent, Swift & Company glue and gelatin plant at Harrison, N. J., was killed in an automobile collision with



DR. KRAYBILL



AMONG THE MANY packers who attended the liquidation sale at the former plant of the Cudahy Packing Co. in Kansas City were (left and center) Paul Bryson, Louisville Provision Co., Louisville, Ky., and Harry Delaney, Geo. A. Hormel & Co., Fremont, Neb. With them is Samuel Barliant of Barliant & Co., Chicago, joint liquidator with Phil Hantover, Inc., Kansas City.

a freight train at a grade crossing. Henry had joined Swift in 1929 as a graduate chemist at the Chicago plant.

►R. G. Plager, director, agricultural service department, John Morrell & Co., spoke before the annual meeting of the Iowa Swine Producers Association on the subject, "Producer and Packer Responsibility in the Swine Industry."

►A recent Sunday issue of *The El Paso (Tex.) Times* which described the leading industries of the "Fabulous Southwest," included several pictures taken in the plant of the Peyton Packing Co. to illustrate the caption, "From Steers to Steaks." The four "C's" that form the foundation for the economic structure of the Southwest were listed as Cattle, Cotton, Copper and Climate.

►Geo. A. Hormel & Co., Austin, Minn., has established a sub-branch operation at Jackson, Miss. Jim Louve, formerly a salesman at New Orleans, will head the Jackson unit, which is under the main branch at New Orleans.

►Anthony S. Baranowski, 62, who operated the Quality Sausage Co., Milwaukee, for 25 years, died recently. He had retired about four years ago.

►Negotiations for a wage increase between members of the Butchers' Union, Kern County Local 193 and representatives of the Kern Valley Packing Co., Piute Packing Co. and the newly formed Vernon Meat and Provision Co.,



ANSWERING THE CALL of the Philadelphia Allied Jewish Appeal are these leaders in the wholesale meat and meat packing industry of the city: l. to r., Al Breslow, Herman Silver, Nathan Rosenberg, Paul J. Batt and Joseph Balack. The 1952 campaign got underway on April 7.

Bakersfield, Cal., are reported to be at a standstill. Negotiations, for hours and wages only, between the local and the combined Kern Valley and Piute companies started 60 days ago. The employees are asking a total of 28¢ an hour wage increase for a 40-hour week; management has offered 15¢. As negotiations were broken off, the union members unanimously recorded a strike vote.

►Swift & Company has obtained a city permit to erect a one-story, insulated steel office, 50 x 80 ft., in Harrisburg, Pa., immediately north of its present plant, and an adjoining truck service building. Its present office and truck service building will soon be demolished to make way for a wider highway.

►Bruce Werts Co., St. Petersburg, Fla., supplier of meats to local restaurants, has opened a new and larger location at 943 Baum ave.

►L. T. Force, formerly superintendent of the Winnipeg, Canada, plant of Canada Packers Limited, has been appointed assistant to the general superintendent of Canada Packers Limited.

►A. C. Hadden has been appointed to succeed W. A. Durrer, who retired as superintendent of the Oakland, Cal., processing branch of John Morrell & Co. Hadden had worked in the meat packing industry about 20 years before joining the Morrell firm in 1945 as assistant foreman of the smoked meat department at the Topeka, Kan. plant. He was advanced to foreman, then curing department foreman and a divisional superintendent. When the Topeka plant was closed he was transferred to the Oakland branch as assistant superintendent. Durrer had been with Morrell since 1935.

►M. O. Cullen, head of the department of meat merchandising, National Live Stock and Meat Board, was a featured speaker on the program of the fifth annual Market Hog Show of North Dakota State College. He gave a pork cutting demonstration and told about the Board's meat program.

►Fred Hahne, publisher and founder of the *Aberdeen-Angus Journal*, died recently after a lingering illness. He was 75 years old.

►Joe Paull, wholesale meat dealer in Philadelphia operating under his own name, was honored with a testimonial dinner by the Newcomers' Club of Philadelphia on April 5. Paull is honorary president of this club which is made up of European refugees. He was feted for his work in assisting many refugees in getting work, shelter, medical care and support and in bringing a number of families to the United States.

►Thieves got their hands on the safe and then got scared away at the Philadelphia Dressed Beef Co. in that city recently. Horace Bailey, watchman, was making his rounds just before midnight when a man suddenly appeared in front of him. The man, who had a gun in his hand, ordered Bailey to be quiet and go with him into the main office. There the gunman ordered Bailey

to lie down, and another man came in and helped tie Bailey's hands and feet. Bailey heard them go down the hall to a rear room and come back with a hand truck. They loaded the office safe on the truck and started to push it out. But just as they reached the corridor there was a noise at the rear of the first floor. It was James Saddler, a cleaner, reporting for work. Frightened, the thieves ran out the front door, leaving the safe safely behind.

►Cecil Smith, who had 22 years experience in the meat packing industry



CECIL SMITH

before he joined The Dupps Co., Germantown, O. several years ago, has been assigned to represent the company in a five-state area surrounding St. Louis proper. He is currently making his home and his headquarters in St. Louis. Smith started in the packing industry in 1930 at the E. St. Louis plant of Swift & Company. After 14 years during which time he worked in various departments and participated in their training course, he spent some time with the Hygrade Foods Products Corporation. Later he was plant superintendent for the John Wenzel Packing Co., Wheeling, W. Va., and held the same job at several Mexican plants, including Empacadero de Tampico and Empacadero de Chihuahua. Immediately before joining Dupps, Smith was killing superintendent for the Earl C. Gibbs Co., Cleveland.

►Fire of unknown origin in the two-story concrete block and stucco building at Reading, Pa., occupied by the Montrose Abattoir, caused considerable damage to plant and equipment. Firemen were hampered in fighting the flames by lack of water.

►Louis H. Solomon, general counsel for the Provision Merchants Trade Council, and chairman of the Provision and Kosher Meat Industries Division of the United Jewish Appeal of Greater New York since the industries first organized an annual drive for overseas Jewish relief, has accepted the chairmanship of the division for 1952, his sixth consecutive term.

►The Medina Packing Co., which operates a plant at Litchfield, O., has announced that it has opened a new plant at Painesville, O., to serve all the eastern area of Cleveland and the eastern suburbs.

►The Sycamore Market, Hayward, Cal., has just completed a small plant for processing frozen meats. It operates under state inspection.

►Menu Meats, Inc., Fort Wayne, Ind., has filed articles of incorporation to permit it to slaughter meat animals and operate butcher shops. Incorporators are Ralph Johnson, Dale Rollins, Beatrice Jenkenson and John E. Wil-

liams, 343 Field st., Fort Wayne.

►John T. La Forge, manager, John T. La Forge & Sons, Freeport, Ill., and formerly president of the National Renderers Association, died early this week as the result of an automobile accident near Moline, Ill.

►Essex Packers, Hamilton, Ont., Canada, employed a full-page newspaper ad to thank its business friends for their "patience and willing cooperation" following the company's fire.

Kansas Plant Starts Expansion

The Coffeyville (Kans.) Packing Co., a subsidiary of Stahl-Meyer, Inc., New York, has a \$150,000 expansion program underway. J. L. Simmons, company vice president and plant manager, said recently. Two buildings are under construction. The main structure, a single story building, 50 by 70 ft., will serve as a boiler room for inedible rendering and as a garage. The second building will be used for manufacturing fertilizer. Both buildings will be of concrete block and topped with insulated steel deck roofs. Present capacity of the plant, 100 head of cattle a day, will be increased to 150 a day when the expansion is completed. The plant, originally opened in 1941 as the Castle Packing Co., was bought from A. L. Morris in September 1947 by Stahl-Meyer. Its name was changed from the Morris Packing Co. to the Coffeyville Packing Company.

Kay Brand Packing Co. Sold

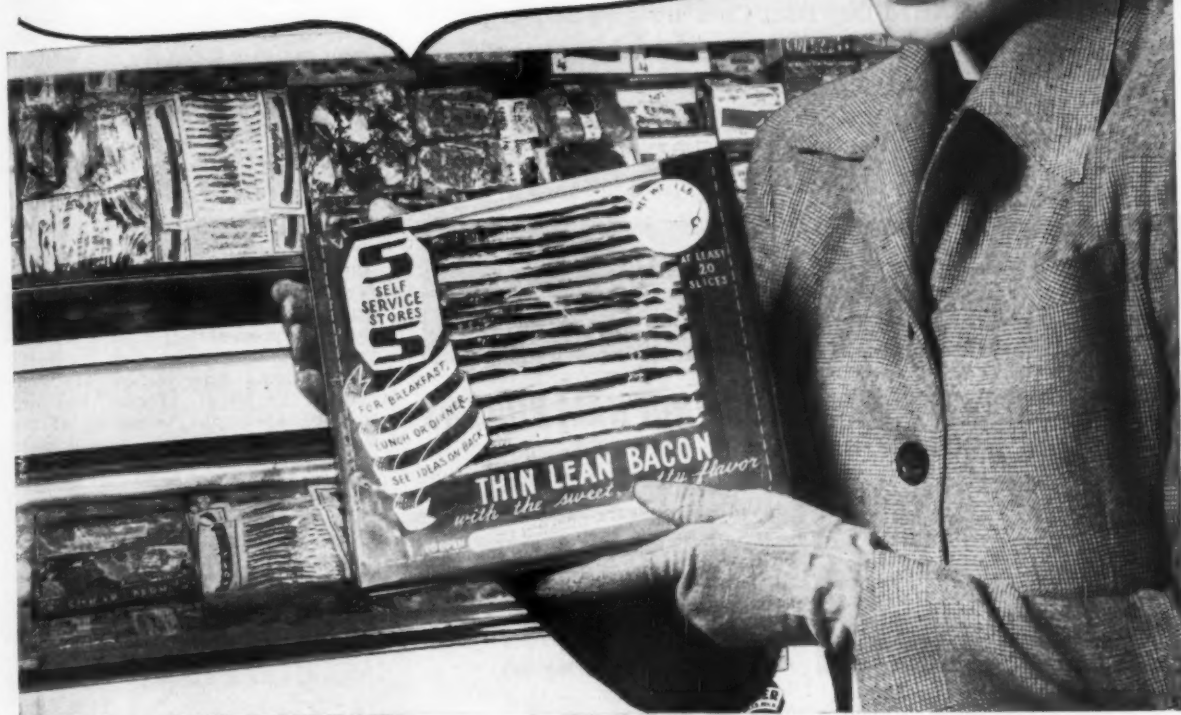
All the outstanding common stock of the former Kay Brand Packing Co., Findlay, O., was bought by Henry L. Schwartz, according to an announcement by Robert M. Schwartz, attorney for the purchaser. Purchase of the common stock was made from Joseph Kirchner, president of Kay Brand, at an undisclosed price. Control of the company passed to Schwartz with acquisition of the stock. Schwartz took over operation of the plant and changed the name to Schwartz Packing Co. The company will continue to operate a general meat packing business.

For the present, Schwartz will serve as president and treasurer. He had been meat price analyst for the Toledo district office of OPS. From 1940 to 1947 he operated his own food market, and for ten years previous was meat manager for the Kroger Grocery & Baking Co. in Toledo. The attorney, Schwartz, who is no relation to the purchaser, will act as secretary.

Horsemeat Packers Organize

Richard L. Davis, vice president of the Hill Packing Co., Topeka, Kans., has been elected president of the Horsemeat Packers and Cannery Association at its recent organizational meeting in Omaha. According to a spokesman, the organization, which includes representatives from most of the large horsemeat processing companies in the nation, was formed principally to attempt an interpretation of new OPS regulations for the industry.

Does your product sell itself in self-service meat departments?



More and more progressive retailers are putting their meat departments on a self-service basis. Now meat has joined the ranks of food items that must be equipped to sell themselves.

This is a challenge to meat packers to make the most of this trend. Are your packages designed for self-service? Colorfully printed Cellophane pack-

ages attract attention, put an appetizing picture in the shopper's mind . . . make impulse sales.

Your Du Pont representative and the converters of Cellophane will be glad to work with you in developing packages for self-service marketing. E. I. du Pont de Nemours & Co. (Inc.), Film Dept., Wilmington 98, Del.

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It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance... because it *pre-seasons* as it cures. In addition, the NEVERFAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color... mouth-melting tenderness... and a texture that's moist but never soggy. Write today for complete information.

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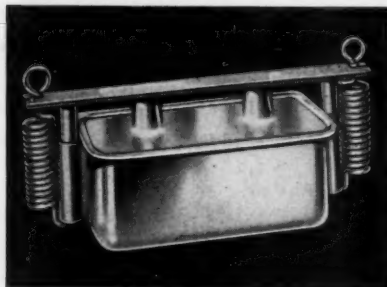
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Cattlemen Want to Ship Live Cattle to U.S.

Mexico will be able to resume exports of cattle to the United States at the rate of 500,000 head annually, when the quarantine is lifted in September, according to Arturo H. Orfi, head of Mexico's National Federation of Cattlemen. He said this would bring into the country approximately \$25,000,000. Orfi said his organization will fight for the right to export live cattle across the border because this would bring the best remuneration.

It is believed, however, there is a growing movement to prohibit livestock on hoof going to the United States as a means of protecting the Mexican leather and tanning industry. So while cattlemen would like to ship the livestock on hoof to obtain higher prices, this is opposed by the tanning industry and by Mexican meat packers who point out that they have heavy investments in equipment and that their needs should be considered first to avoid any possibility of meat scarcities in Mexico. To settle the controversy it appears that government officials are considering the "quota" idea in permitting meat exports.

Meanwhile the hoof-and-mouth disease question itself remains unsettled. There have been rumors of new outbreaks in Mizantla, in the state of Veracruz, but the government and the cattlemen's organization have stamped these as false. It is even suggested that this and other rumors are being planted by meat packers who are troubled about the reopening of the border for fear it would mean a great curtailment in supplies of livestock coming to their plants.

More Vitamin B₁₂ Found In Eggs and Meat

Eggs and meat are better sources of Vitamin B₁₂ than previously supposed, according to a recent report of U. S. Department of Agriculture research scientists to the American Institute of Nutrition meeting in New York City. Presence of the extra B₁₂, the vitamin that specifically combats pernicious anemia, was detected by a new method of extracting it from these two food products.

The report was based on experiments conducted by the department's Bureau of Animal Industry. It was found that through the use of cyanide in extracting B₁₂, nutritionists will be able to estimate more accurately the quantities of the vitamin in food materials and to establish more definitely requirements for animals and men.

Refrigerated Storage

New Trade Practice Rules for the Public Refrigerated Storage Industry have been announced by the Federal Trade Commission. Copies may be secured from D. C. Daniel, Secretary, Federal Trade Commission, Washington, 25, D. C.

Swift Puts New Type of Dry Dog Food on Market

Unsurpassed flavor, nutritional qualities and economy are claimed by Swift & Company for its new meal-type dog food, Pard Meal, which is now going into volume production. The product not only contains all the essential elements of a balanced diet, according to C. M. Olson, head of Swift's Pard department, but it is "so palatable and delicious to dogs that we plan to make the theme of our advertising program 'Flavor He Can't Resist'."

In addition to guaranteeing a higher protein content, Pard Meal also has a high meat fat content—25 per cent more than any other leading brand of dry dog food, according to Swift. The factor which permits the higher fat content—gum guaiac—also makes possible considerably longer keeping quality of the new product. Pard Meal also contains chlorophyll.

A new type packaging, keeping the contents sift-proof and infestation-proof, assures long shelf life of the product in the store. A special ingredient also assures long keeping quality even after the package is opened.

As a get-acquainted offer, Swift will refund 15¢ on the 2-lb. carton and 25¢ on the 5-lb. carton if the buyer mails in the coupon on the carton top. The offer holds good throughout the rest of 1952. Swift is also offering to refund the full purchase price if, at the end of a week's trial feeding, the dog doesn't prefer the product to any other meal-type food he has ever eaten.

Oil Chemists' Meeting

On April 28 the forty-third annual meeting of the American Oil Chemists' Society will open in Houston, Tex., at the Shramrock hotel. Attendance is expected to reach 400 or more. A total of 45 technical papers will be presented, some of which will be of interest to packers, such as "The Isolation of Monoglycerides from Lard and from Bread" by N. H. Kuhrt and E. A. Welch, Distillation Products Industries, Rochester, N. Y. Research at the same institution is the basis for another paper to be given, "The Presence of Monoglycerides in Partially Digested Fats."

The AOCS has announced the dates of its fall meeting, October 20 to 22 in Cincinnati. Another event on the Society's calendar in 1952 will be the short course on soaps and synthetic detergents, to be given at Rutgers University, on July 6 to 11.

Meat packers may also be interested in a feature appearing in the April issue of the *Journal of the American Oil Chemists' Society*. This is the first part of the annual review of literature on fats, oils and soaps. It was prepared by M. M. Piskur, Swift & Company.

Enforcement Chief Quits

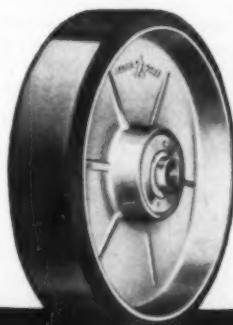
Edward P. Morgan, OPS enforcement chief, has resigned to return to private law practice.



SAVE A PENNY!—LOSE A DOLLAR?

All over the country there are literally thousands of materials handling equipment buyers who are doing just that! Those immediate 'penny-savings' keep them up on top for awhile, but when time runs its race these buyers find they're high and dry... Those pennies they saved turn into dollars lost... lost due to excessive maintenance costs.

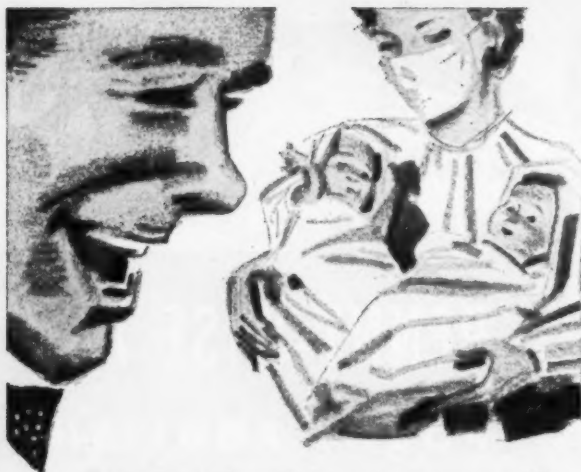
Smart, "pound-wise" buyers are setting new records in reduced maintenance costs with Aerol's quality-plus equipment. Positive pressure sealed hubs prevent foreign matter from attacking and destroying vital bearings. Timken tapered roller bearings guarantee greater rollability... and Aerol's 'lubricated for life' wheel frees maintenance men for other important tasks.



CONCENTRATE ON **aerol**

AEROL CO., INC. 2424 San Fernando Road • Los Angeles 65, Calif.

NO WHEEL ROLLS  LIKE AN AEROL



here's why it pays to specify

KOLD-HOLD

TRUCK REFRIGERATION

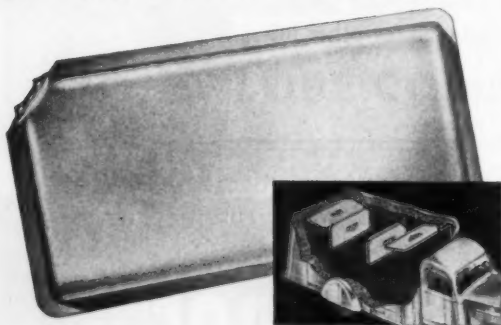
It pays to specify KOLD-HOLD truck refrigeration because you save money when you do. You save, first, because Kold-Hold Refrigeration costs less to use.

Kold-Hold "Hold-Over" Plates maintain predetermined temperatures throughout the longest day's hauls for as little as 10 cents . . . less than the cost of either wet or dry ice. You save too in loading and unloading time. The "Hold-Over" truck plates can be connected into your plant cooling system at the end of the day to make your truck a "cooler room on wheels." Undelivered loads can be left in the truck for the next day's deliveries.

It pays to specify KOLD-HOLD Truck Refrigeration Plates because of their complete dependability. With over one-half million plates in use today, no case of operational failure has ever been reported. They often outlast several truck bodies and are guaranteed for ten years to be free from defects in workmanship and materials.

It pays to specify KOLD-HOLD Truck Refrigeration Plates because they help keep truck bodies clean, sweet, dry and odorless to eliminate losses from spoilage. They take a minimum of space in the truck, permitting longer, more profitable runs because of adequate refrigeration.

It pays to specify KOLD-HOLD Refrigeration Plates.



Write for your copy of the new Kold-Hold Catalog

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protects every step of the way

KOLD-HOLD MANUFACTURING CO.

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"SALES MERRY-GO-ROUND"

with

Rose Brand
BUTTER & CHEESE



Some good distributor territories now open. Write for details.



The Rose Brand reputation for top quality and moderate prices offers you unbeatable sales opportunities. Rose Brand Creamery Butter (churned fresh daily for 40 years) plus a top quality line of cheese — Sharp, Pimiento, American, Cheddar Horns, Cheddar Daisies, and Rosedale American Cheese Food — give you a complete fast-selling line.

THE MERCHANTS CREAMERY CO.

536 Livingston St., Cincinnati 14, Ohio

PACKAGE GIBLETS AND NUMEROUS OTHER SMALL PRODUCTS WITH THIS...

Faster Bagger



The Anderson Bagger, Model 134, handles 101 products, quickly, easily, economically. The machine is simple, low in cost, and highly efficient.

Quick adjustments for height and tilting forward or backward enables the operator to set machine at the most advantageous position. He can fill a bag and place it in a carton in one operation.

The stainless steel bag trough, capacity 200 bags, may be loaded from front or back. Simple adjustments for bag sizes.

Blower, equipped with air filter, opens bag and keeps it free from foreign matter. Protective plastic cover can be supplied, if desired, for use when machine is not in operation.

It will pay you to investigate this speedy, low-cost machine.

Send Today for Bulletin No. 4-41

ANDERSON BROS. MFG. CO.
ROCKFORD, ILLINOIS



Insurance Spending

(Continued from page 15)

construction costs is often the same man who continues to insure his motor vehicles year after year for the amount of their purchase price. Regardless of insured value, you will find that the insurance company is legally obligated to pay only the actual or depreciated value at the time of loss. Insured values should be watched at each renewal date to keep the coverage in line with current replacement costs.

Engineering Services: Many companies writing coverage for meat packing plants are equipped to supply engineering service. It will pay packers to take full advantage of these services. By proper use firms can gain extra skilled employees without having to increase the payroll.

Discounts: Many types of policies allow discounts for special conditions, and it would behoove any businessman to sit down with his insurance agent or broker and go over the discounts applicable to his business. Many times, a very little expenditure will more than pay for itself in premium savings. For example, the installation of the proper type of fire extinguishers will reduce a fire rate in some cases.

Not all of these points would apply to any one particular business, but they may serve as a guide in reducing the cost of insurance programs. As a final point in reducing insurance cost, it is recommended that a survey of coverage be made at least every three years by a qualified agent or broker not presently writing the business. Without competition, the tendency in any business is to "leave well enough alone," and the stimulation of competition over a packer's line cannot help but benefit him twofold:

1. It may bring to his attention new and broader coverages.
2. It may show that he is paying too much for insurance.

Liver Has Ability to Store Vitamin B₁₂: AMIF

A research investigation of the ability of the liver to store vitamin B₁₂ has been conducted by the American Meat Institute Foundation. In this experiment, diets containing varying amounts of the vitamin were fed to comparable colonies of white rats. Test animals were also fed diets containing fresh beef round, pork ham, lamb leg, kidney, liver and injectable liver extract. This permitted cross checking on the efficiency of utilization of vitamin B₁₂ as supplied by meat samples containing known amounts of the vitamin.

The results disclosed that the vitamin B₁₂ potency of the livers increased as the level fed was increased, indicating that the livers of the test animals did possess the ability to store the vitamin. There were several other sidelights of the study which gave valuable information on the data on the vitamin B₁₂ content of meat and meat products.

Renderers Discuss Anthrax, Sewage Problems at Regional Meeting

DANGER and extent of the anthrax outbreak in Ohio and neighboring states have been greatly exaggerated by the press and radio, according to Dr. H. G. Geyer, Ohio state veterinarian, who spoke this week at a special meeting of the fourth area of the National Renderers Association held in Columbus, Ohio. The problem of meeting more stringent stream pollution requirements was also discussed by the group.

The state veterinarian said that the livestock producing and processing industries, including renderers, packers and feed manufacturers, have suffered from the hysteria about anthrax. He noted that one danger lies in the fact that producers are being discouraged or prevented from using animal protein feeding materials which their livestock need for health and growth. He emphasized that overly stringent control measures may be more harmful to the livestock industry than the disease, and that Ohio authorities have tried to minimize interference with the normal flow of feed material, but have shut off the importation of foreign raw bone meal.

The numbers of counties, farms and livestock affected are not large enough to cause undue alarm, but Ohio is determined to stamp out the disease.

Dr. Geyer described symptoms of the disease and cleanup measures for affected plants and discussed the processing times and temperatures required for killing the anthrax organism in its vegetative and spore forms. He said that current experiments and past work indicated that the vegetative form succumbed to heat below 160°F., and that the spores could be killed by relatively short period moist heating at 212° and by more protracted dry heating at 270 to 275°. He stated the belief that reprocessing material for 180 minutes with 60 lbs. internal pressure and 60 lbs. in the jacket would be a safe procedure.

Dr. Geyer praised the rendering industry and meat packers for the cooperative spirit they have shown in meeting the emergency and said that Inland Products, Inc., Columbus, has been especially helpful to the authorities.

A representative of the Ohio public health service discussed anthrax from the public health standpoint. He stated that the rate of attack is low in relation to the humans exposed to the disease; that some individuals are scarcely affected and that the fatality rate from all types has been reduced sharply by use of penicillin and other antibiotics.

The renderer's sewage treatment problem was discussed at length by R. L. McTavish of the Germantown Rendering Co. He pointed out that while Ohio processors are now acutely aware of the problem because they must obtain permits to discharge waste into a stream, and face the necessity of in-

stalling treatment facilities to insure continuation of their permits, renderers and packers throughout the Ohio River valley (and elsewhere) will be under increasing pressure of the same type in years to come.

McTavish then analyzed the sources of rendering plant sewage. The principal volume of waste water originates with the condensers; next comes wash-up, then the facilities for truck and barrel washing, and finally the plant's sanitary sewage. The total amount of waste runs from 1500 to 2000 gallons for each 1,000 lbs. of raw material processed; thus a plant having about 10 tons per day would have about 40,000 gals. of sewage.

Barometric or jet condensers not only pick up heat (as do shell and tube), but also contaminants in the form of soluble gases and distillates from the rendering cookers. Waste water from the condensers is not as high in BOD as some other types, but has the following characteristics:

BOD, 110 ppm.; suspended solids, 1,700 ppm., and grease (as ether-free extract), 900 ppm. These figures do not include boilover from the cookers.

The volume of washdown water is relatively small, amounting to only about 2 per cent of all water used, but such waste is over 50 times more contaminated than condenser water. It has the following characteristics: BOD, 5500 ppm.; suspended solids, 1600 ppm., and grease, 9000 ppm.

In connection with barrel and truck washing, McTavish pointed out that detergents tend to form emulsions which resist precipitation of solids. Such waste has the following characteristics: BOD, 1300 ppm.; suspended solids, 1500 ppm., and grease, 900 ppm.

McTavish declared that sanitary sewage should go to a septic tank, and that cellulose material, such as paunch manure, should be kept out of the waste system. He told renderers that the cost of even a small treatment plant would be considerable, and cited \$30,000 to \$35,000 as about the minimum for a batch chemical treatment unit; \$40,000 to \$45,000 for continuous chemical, and \$50,000 to \$55,000 for biological treatment. Operating costs would run \$20 per day and up.

Suggestions for easing the problem were also made by McTavish. Sweeping up solids and fats before cleanup will help. The volume of waste water can also be reduced if indirect rather than direct condensation is employed. Water from indirect condensers can be reused after cooling or can be discharged directly into the stream without going through the treatment plant.

A representative of the water pollution board of Ohio explained the state's permit system and the questionnaires which renderers and packers will be asked to fill out.

Polyethylene Supply Still Lags Behind Demand

Despite increased production of polyethylene over the past six months, demand is still far in excess of supply, according to George C. Miller, vice president of Bakelite Co. Current U. S. production of the plastic material is estimated by Miller at 90,000 to 100,000 lbs. annually. Output has been increased some 30 per cent over the level of late 1951 and should rise another 30 per cent by the end of 1952, Miller said.

Commenting on the supply of vinyl resins for the packaging industry, Miller said the outlook was adequate. Vinyl resins have been in sufficient supply for several months.

Federal Bills on Safety

The National Association of Manufacturers has submitted to the Senate committee on labor and public welfare a comprehensive report showing the great improvement which has been made in industrial safety under state regulations and with voluntary industry cooperation.

The document is an argument against bills pending in Congress (S 2325 and S 2714) to create in the Department of Labor a bureau of accident prevention and also to provide assistance to state agencies responsible for safety in industrial plants. It indicates that the number of disabling injuries per million man hours declined from 24.2 in 1926 to 14.7 in 1950.

USDA Sends Man to Canada In Foot-Mouth Fight

Secretary of Agriculture Charles F. Brannan announced this week that the Department's Bureau of Animal Industry has sent a representative, at the request of the Canadian government, to observe and collaborate in the foot-and-mouth disease eradication work in Canada. Dr. Francis J. Mulhern, formerly with the eradication campaign in Mexico, has just arrived in Canada to fill the post. Dr. Mulhern spent nearly five years in Mexico as a district supervisor in the field and as assistant to the co-director of the Joint Mexican-United States Commission for the Eradication of Foot-and-Mouth Disease in the central offices of the Commission in Mexico City.

In the meantime, the Bureau has strengthened enforcement of inspection and quarantine regulations at the Canadian border. From Lake Superior to the Puget Sound roving border patrol activities are under the direction of four Inspectors in Charge at Olympia, Wash.; Helena, Mont.; Bismarck, N.D., and St. Paul, Minn. Within this entire western region, five area supervisors are now responsible for the work of 24 new quarantine enforcement inspectors now being employed.

Great Lakes shipping traffic is just beginning the heavy spring and summer seasons, and inspection activities for the area are being organized under the supervision of offices at Chicago, Ill.; Lansing, Mich., and Buffalo, N.Y. Six quarantine enforcement inspectors will presently patrol the area.

"Our Pork Sausage Sales Really Began to Sizzle!..."



...when we added ZEST!"

—Says Leading National Packer

The simple addition of wonder-working ZEST—Staley's Monosodium Glutamate—brought about a substantial increase in pork sausage sales for this major national packer. ZEST is doing the same thing for packers all over the country because it magnifies the flavor and taste appeal already present in meats. All meats taste better... sell better when you use ZEST!

ZEST is simple to use. Just add to your cutter with your spice and seasonings—and see the difference in flavor!

ZEST is economical. For most sausage products you add only 3 oz. of ZEST to every 100 lbs. of finished product.

Send TODAY for full details about ZEST



Staley's Monosodium Glutamate
A. E. STALEY MFG. CO., Decatur, Ill.

Make this Simple Test

Make up two patties of pork sausage. Add $\frac{1}{4}$ tsp. of ZEST to one patty. Fry both patties as usual. Taste the ordinary patty... then taste the ZEST patty. See for yourself what a world of flavor difference ZEST makes!

Don't just add ZEST to your product—add it to your Sales Story as well! ZEST users had the greatest success with it when they told the trade about it! They did sampling, they let butchers and consumers taste the difference ZEST makes. Then they bought... and kept on buying!

STALEY



Research Pioneers in Products from
CORN and SOY BEANS

Propose Higher Rental Charges for Freight Cars

Solution of the present railroad freight car shortage lies in higher rental or per diem charges as an incentive for more construction of cars, Eldon Martin, general counsel of the Chicago, Burlington & Quincy Railroad Co., told a Senate committee. He spoke for the Burlington and five other railroads.

California Truck Taxes

A bill designed to provide equitable taxation for truckers from states which do not have reciprocal agreements with California has been introduced in the California state legislature. The present law discourages truckers from other states from hauling into California since they are charged the full truck fee.

Wool Purchases by Army

In an amendment to the pending 1952-53 military appropriation bill, the House stipulated that the Army cannot use its appropriations to buy foreign wool unless it certifies that domestic wool is not available in sufficient quality and proper grades.

Week's Meat Production Declines As Hog Slaughter Falls Seasonally

MEAT production under federal inspection for the week ended April 5 was estimated by the U. S. Department of Agriculture at 312,000,000 lbs. This was 4 per cent below the 325,000,000 lbs. the previous week, but 4 per cent more than the corresponding week

before, and 11,000 more than a year ago. Beef production amounted to 125,600,000 lbs. compared with 121,000,000 lbs. the previous week and 119,000,000 lbs. last year.

The slaughter of 102,000 head of calves showed a 4,000 increase over the

lbs., compared with 183,700,000 lbs. the week before and 162,100,000 lbs. a year ago. Lard output was placed at 43,400,000 lbs. against 48,100,000 and 41,200,000 lbs. for the other two periods under study.

In the sheep and lamb division, the report showed ovine slaughter at 209,000 head compared with 219,000 the week before and 141,000 a year ago. As lamb meat and mutton, the above figures resulted in 10,900,000, 11,000,000 and 7,500,000 lbs. for the three weeks, respectively.

The week's total meat output stood as a record for corresponding periods. Figures showed the 1950 output at 272,000,000 lbs.; 1949, 264,000,000 lbs.; 1948, 164,000,000 lbs.; 1947, 272,000,000 lbs.; and 1946, 263,000,000 lbs.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended April 5, 1952, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	
Apr. 5, 1952....	225	125.6	102	10.0	1,239	165.2	209	10.9	311.7
Mar. 29, 1952....	220	121.0	98	9.3	1,373	183.7	219	11.0	325.0
Apr. 7, 1951....	214	119.0	106	10.2	1,192	162.1	141	7.5	298.8

AVERAGE WEIGHT (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD. Per 100 lbs.	Total mil. lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed		
Apr. 5, 1952....	1,005	558	175	98	238	133	107	52	14.7	43.4
Mar. 29, 1952....	1,065	550	170	95	239	134	105	50	14.6	48.1
Apr. 7, 1951....	1,006	556	169	90	243	136	107	53	14.2	41.2

of last year. Cattle slaughter continued to provide an increasing portion of the meat supply as hog declined seasonally, now being only slightly above a year ago. Veal production still lags behind last year. Spring lambs, both native and California, made up a moderate share of the sheep and lamb slaughter.

Cattle slaughter numbered 225,000 head for a 5,000 increase over the week

preceding week and compared closely with last year's 106,000 kill. These amounts of calves accounted for 10,000,000, 9,300,000 and 10,200,000 lbs. of inspected veal, respectively, for the three periods compared.

Hog slaughter declined to 1,239,000 head from the previous week's 1,373,000, and held only slightly above the 1,192,000 a year ago. As pork, the week's hog kill made up 165,200,000

Americans' Food Buying Power Increasing, Report

Food purchasing power increased more than 17 per cent in the United States since the start of World War II, according to a recent report by the Bureau of Labor Statistics. Food prices did not double while hourly earnings more than doubled before 1949. Food purchasing power increased almost 5 per cent between 1949 and 1950 because food prices dropped nearly 3 per cent and earnings rose about 1½ per cent.

Consumers' purchasing power at the meat counter increased since 1950 because average hourly earnings continued to increase in relation to meat prices. The report indicated further that this increase is measured best in terms of the number of minutes it takes for the average American to earn the price of a given commodity.

For example, the average worker spent 25.4 minutes earning the price of a pound of sliced bacon in June, 1951. Six months later it took him 23.1 minutes. In June, last year it took 25.1 minutes to earn a given unit of ham but in December it required only 23.4 minutes. Pork chops required 29.2 minutes of work in June but 27.4 minutes six months later. The worker's advantage has increased still further since then in relation to meat costs, the report indicated.

A tabulation of the comparative working hours an American must put in to buy certain meats in relation to the average worker in other countries is shown below:

MINUTES OF WORKING TIME REQUIRED

	U.S.A.	Canada	France	U.S.S.R.
Pork chops	27.4	29	36	90
Bacon	23.1	47	49	86
Ham	23.4	52
Lamb, leg	31.7	13	45	71
Average beef	31.4	22	44	68
Rib roast	32.6	14	42	48

The table is for illustrative purposes only and is incomplete as far as other meats are concerned. But it shows that Ivan must work the longest period of time to earn his "meat" than any of the others. Australians seem to have the over-all advantage.

FURTHER LOSSES IN CUTTING MARGINS ON HOGS

(Chicago costs and credits, first three days of week.)

Although live hogs averaged higher in price during the week, and some meat cuts rose in price, further irregularities in the general pattern resulted in another loss in values during the week. Only light hogs remained in the plus column.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first three days of the week.

180-220 lbs.					220-240 lbs.					240-270 lbs.				
Pct. live	Price per wt.	Value per fin.	Pct. live	Price per wt.	Value per fin.	Pct. live	Price per wt.	Value per fin.	Pct. live	Price per wt.	Value per fin.	Pct. live	Price per wt.	Value per fin.
Skinned hams	12.6	43.0	\$ 5.42	\$ 7.08	12.6	42.3	\$ 5.33	\$ 7.49	12.9	41.7	\$ 5.38	12.9	41.7	\$ 5.38
Pickles	5.6	25.2	1.42	2.04	5.5	24.0	1.30	1.84	5.3	24.0	1.26	5.3	24.0	1.26
Boston butts	4.2	36.0	1.51	2.20	4.1	35.8	1.39	1.96	4.1	35.3	1.37	4.1	35.3	1.37
Loin (blade in)	10.1	37.0	3.74	5.40	9.8	36.3	3.60	5.15	9.6	36.3	3.48	9.6	36.3	3.48
Lean cuts	\$12.69	\$17.32	\$11.68	\$16.44	\$11.49	\$16.00
Bellies, S. P.	11.0	25.7	2.83	4.09	9.5	23.0	2.19	3.16	3.9	18.5	.72	1.62	3.9	18.5
Bellies, D. S.	2.1	17.0	.36	.57	8.6	17.0	1.47	2.04	8.6	17.0
Fat backs	3.2	7.5	.24	.34	4.6	8.5	.39	.54	4.6	8.5
Plates and jowls	2.9	7.5	.22	.32	3.0	7.5	.24	.33	3.4	7.5	.27	.36	3.4	7.5
Raw leaf	2.3	8.7	.20	.28	2.2	8.7	.19	.27	2.2	8.7	.19	.27	2.2	8.7
F.S. lard, rend. wt. 13.9	9.6	1.33	1.92	12.3	9.6	1.18	1.66	10.4	9.6	1.00	1.39	10.4	9.6	1.00
Fat cuts & lard	\$ 4.58	\$ 6.61	\$ 4.40	\$ 6.18	\$ 4.04	\$ 5.62
Spare ribs	1.6	36.0	.58	.83	1.6	36.3	.48	.70	1.6	25.0	.40	.56	1.6	25.0
Regular trimmings	3.3	14.7	.49	.69	3.1	14.7	.48	.61	2.9	14.7	.43	.60	2.9	14.7
Feet, tails, etc.	2.0	9.3	.29	.27	2.0	9.3	.29	.27	2.0	9.3	.18	.26	2.0	9.3
Offal & miscel.70	1.1570	1.1470	1.13
TOTAL YIELD & VALUE	69.5	..	\$18.64	\$26.87	71.0	..	\$17.94	\$25.24	71.5	..	\$17.24	\$24.26	71.5	..
Cost of hogs	\$16.88	\$16.90	\$16.60
Condemnation loss
Handling and overhead	1.27	1.10	1.08
TOTAL COST PER CWT.	\$18.25	\$26.27	\$18.14	\$25.54	\$18.78	\$26.26
Cutting margin	18.64	26.87	17.94	25.24	17.24	24.26
Margin last week

Save money on pepper seasoning —
at no sacrifice in convincing spice-taste!

WITH **Pepperex**

The Low-Cost, High-Quality Substitute for White Pepper for Sausage and Meat Loaf Products

* An Original Product by America's Foremost Spice-Blenders

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EAT and SUPPLIES PRICES CHICAGO

WHOLESALE FRESH MEATS CARCASS BEEF

Native steers	April 9, 1952
Prime, 600/800	56 1/2
Choice, 500/700	53 1/2 @ 53 3/4
Choice, 700/800	53 1/2 @ 53 1/2
Good, 700/800	48 1/2 @ 48 3/4
Commercial cows	41 1/2
Cann. & cut	40 1/2 @ 40 1/2
Bulls	45 @ 45 1/2

STEER BEEF CUTS†

(*Ceiling base prices, f.o.b. Chicago)	
Prime:	
Hindquarter	64.9*
Forequarter	50.0 @ 51.9*
Round	60.0 @ 61.0
Trimmed full loin	90.5 @ 93.0
Flank	16.0 @ 20.0
Cross cut chuck	50.4
Regular chuck	53.0 @ 56.0
Fore Shank	30.0
Brisket	43.0*
Rib	75.0 @ 77.0
Short plate	22.0 @ 24.0
Back	59.0 @ 60.3
Triangle	47.1
Arm chuck	51.8

Choice:	
Hindquarter	62.0 @ 64.9*
Forequarter	50.0 @ 51.9*
Round	60.0 @ 61.0
Trimmed full loin	81.0 @ 82.5
Flank	16.0 @ 18.0
Cross cut chuck	50.4
Regular chuck	55.0 @ 56.0
Fore Shank	30.0
Brisket	43.0*
Rib	60.0 @ 64.0
Short plate	20.0 @ 22.0
Back	59.0 @ 60.3
Triangle	47.1
Arm chuck	51.8

(*Ceiling base prices, f.o.b. Chicago)

BEEF PRODUCTS†

Tongues, No. 1	37.8*
Brains	7 1/2
Hearts	.26 @ 26 1/2
Livers, selected	61.60
Livers, regular	.55 @ 56 1/2
Tripe, scalded	10
Tripe, cooked	14 1/2 @ 15 1/2
Lips, scalded	15 1/2
Lips, unscalded	11
Lungs	10.80*
Melts	10.80*
Udders	6 1/2

(*Ceiling base prices, loose, f.o.b. Chicago)

BEEF HAM SETS†

Knuckles	.66.10*
Insides	.66.10*
Outsides	.64.10*

(*Ceiling base prices, f.o.b. Chicago)

FANCY MEATS

(L.c.l. prices)	
Beef tongues, corned	.44 @ 47
Veal breads, under 6 oz.	1.02
6 to 12 oz.	1.02
12 oz. up	1.02
Calf tongues	.34
Lamb fries	73.50 @ 73.90
Ox tails, under 1/2 lb.	27.70
Over 1/2 lb.	27.70

(*Ceiling base prices, f.o.b. Chicago)

WHOLESALE SMOKED MEATS (L.c.l. prices)

Hams, skinned, 14/16 lbs., wrapped	.50 @ 52
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	.53 @ 55
Hams, skinned, 16/18 lbs., wrapped	.49 @ 51
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	.52 @ 53
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	.36 @ 41
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	.32 @ 36
Bacon, No. 1 sliced, 1-lb. open-faced layers	.40 @ 43

VEAL—SKIN OFF†

Carcass (L.c.l. prices)	
Prime, 80/150	.56 @ 59 1/4
Choice, 50/80	.56 @ 59 1/4
Choice, 80/150	.56 @ 59 1/4
Good, 50/80	.48 @ 54
Good, 80/150	.54 @ 57 1/4
Commercial, all weights	.40 @ 49

†For permissible additions to ceilings see CPR 101.

CARCASS LAMBS

(L.c.l. prices)	
Prime, 30/50	.57.00 @ 60.00
Choice, 30/50	.57.00 @ 60.00
Good, all weights	.52.00 @ 57.00

CARCASS MUTTON

(L.c.l. prices)	
Choice, 70/down	.32 @ 35
Good, 70/down	.30 @ 32
Utility, 70/down	.27 @ 29

FRESH PORK AND PORK PRODUCTS

(L.c.l. prices)	
Hams, skinned, 10/16 lbs.	.43 @ 45 1/2
Pork loins, regular	
12/down, 100's	.38 @ 40
Pork loins, boneless, 100's	.40
Shoulders, skinned, bone-in, under 16 lbs., 100's	.30
Picnics, 4/8 lbs., loose	.25 1/4 @ 26 1/4
Picnics, 6/8 lbs., loose	.24 1/2 @ 25 1/2
Boston butts, 4/8 lbs., 100's	.36 @ 38
100's	.36 @ 38
Tenderloins, fresh, 10's	.82 @ 83
Neck bones, bbls.	.10 @ 11
Livers, bbls.	.16 1/2 @ 17
Brains, 10's	.13 @ 14
Ears, 30's	.7 1/2 @ 8
Snouts, lean-in, 100's	.7 1/2 @ 8
Feet, front, 30's	.7 @ 8

SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40%, bbls.	16
Pork trim., guar. 50% lean, bbls.	18 1/2
Pork trim., spec. 80% lean, bbls.	.39 @ 39 1/2
Pork trim., ex. 95% lean, bbls.	.46
Pork cheek meat, trimd., bbls.	.49
Bull meat, bon'ls, bbls.	.37 1/2
Bon'ls cow meat, C.C., bbls.	.54
Beef trimmings, bbls.	.49
Boneless chucks, bbls.	.56 1/2 @ 57 1/2
Beef head meat, bbls.	.35 @ 36
Beef cheek meat, trimd., bbls.	.35 @ 36
Shank meat, bbls.	.50 @ 51
Veal-trimmings, bon'ls, bbls.	.45 @ 46

(*Ceiling prices)

SAUSAGE CASINGS

(L.c.l. prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to 1 1/2 in.	80 @ 85
Domestic rounds, over 1 1/2 in., 140 pack	1.00 @ 1.10
Export rounds, wide, over 1 1/2 in.	1.45 @ 1.60
Export rounds, medium, 1 1/2 @ 1 1/2	1.00 @ 1.10
Export rounds, narrow, 1 1/2 in. under	1.10 @ 1.15
No. 1 weasands, 2 1/2 in. up	12 @ 14
No. 1 weasands, 2 1/2 in. up	7 @ 9
No. 2 weasands	.6
Middles, sewing, 1 1/2 @ 2 in.	1.20 @ 1.25
Middles, select, wide, 2 1/2 @ 2 1/2	1.50 @ 1.60
Middles, select, extra, 2 1/2 @ 2 1/2	1.70 @ 1.80
Middles, select, extra, 2 1/2 in. & up	2.50 @ 2.60
Beef bungs, export, No. 1	22 @ 23
Beef bungs, domestic	20 @ 21
Dried or salted bladders, per piece:	
12-15 in. wide, flat	16 @ 18
10-12 in. wide, flat	11 @ 12
8-10 in. wide, flat	5 @ 7

Pork casings:	
Extra narrow, 29 mm. & dn.	4.06 @ 4.30
Narrow, mediums, 29 @ 32 mm.	4.00 @ 4.25
Medium, 32 @ 35 mm.	2.60 @ 2.85
Spec. med., 35 @ 38 mm.	2.00 @ 2.25
Export bungs, 34 in. cut	25 @ 27
Large prime tungs, 34 in. cut	16 @ 18
Medium prime bungs, 34 in. cut	12 @ 13
Small prime bungs, 34 in. cut	7 1/2 @ 8
Middles, per set, cap. off.	50 @ 55

DRY SAUSAGE

(L.c.l. prices)	
Cervelat, ch. hog bungs	.97
Thuringer	.59 @ 62 1/2
Farmer	.32 @ 34
Holsteiner	.81 @ 83 1/2
B. C. Salami	.89 @ 92 1/2
Genoa style salami, ch.	.91 @ 95
Pepperoni	.81 @ 85
Italian style hams	.75 @ 79

Vacuum

- SECRET OF DOLE SUPERIORITY

The DOLE Vacuum Plate consists of a steel jacket enclosing sinuously formed tubing through which is circulated a refrigerant. The plate is evacuated and the vacuum formed results in outside air pressure of a ton on each square foot on both sides of the plate. This pressure on the plate holds the plate walls firmly against the tubing throughout its entire length and results in maximum heat transfer from walls to tubing and refrigerant.

Be sure you use the best . . . DOLE, the cold plate with the vacuum.

DOC DOLECO Says — 25 years of specialization in plate refrigeration have made DOLE the leader, often imitated but never equalled.

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OUTSIDE PRESSURE
PER SQ. FT.-EACH SIDE**



DOLE REFRIGERATING COMPANY

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In Canada: Dole Refrigerating Products Limited,
44 Elgin Street, Brantford, Ontario.



Reco REFRIGERATOR FANS



blow upwards!

- Keep coils from frosting
- Dry up moisture
- Kill odors

SAVE THEIR COST EACH MONTH

REYNOLDS
ELECTRIC COMPANY

3089 River Road

Established 1900

River Grove, Ill.

Hydrogenated

LARD FLAKES

Improve Your Lard

Samples on request.

Carload and L.C.L. Shipments.

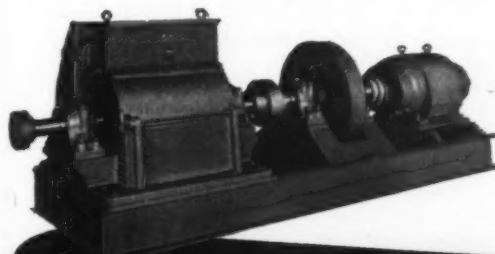
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Our Laboratory facilities are available free to help you determine quantities to be used and methods of operation.

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Cincinnati 25, Ohio

Phone: Kirby 4000



M&M meat grinders

Make a hard job easy with an M&M Meat Grinder—quickly and efficiently reduces condemned stock, shop fats, bones, and slaughter house offal. Three types and many sizes available. Flywheel equipment, as shown, is optional. All machines can be furnished with structural steel bases. Write for descriptive literature.

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"Select Bacon" is temptingly displayed in fresh, "crystal clear" packaging. The reliability, proved experience and modern methods of Crystal Tube packaging add sparkle to your product, spark up your sales! Call Crystal Tube for ideas or suggestions.



* Inquiries on Military Packaging are invited

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SAUSAGE-MEAT LOAVES-SPECIALTIES

taste better and sell better when fortified with

Garlic and Onion Juices!

These standard strength *Liquid Seasonings* provide a "Flavor Control" that peeps up your products, cuts costs and boosts your profits. Uniform, full-bodied natural flavor is yours the year around by simply adding these potent juices to your present formulas. Go after sales with easy-to-use *Liquid Garlic and Onion!*

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Scientifically prepared balanced seasonings and related products made to your own formula or developed for your specific needs. Cures, flour binders and stabilizers of all kinds. Write us your requirements.

BALTIMORE SPICE COMPANY

Importers • Grinders • Manufacturers
12 S. FRONT STREET • BALTIMORE 2, MD.

DOMESTIC SAUSAGE

(L.C.I. prices)

Pork sausage, hog casings	43	@47
Pork sausage, sheep cas.	51	@53
Frankfurters, sheep cas.	55	@59 1/2
Frankfurters, skinless	50	@52 1/2
Bologna	44	@46
Bologna, artificial cas.	43	@45
Smoked liver, hog hungs	44	@45 1/2
New Eng. lunch, spec.	73	@76 1/2
Minced lunch, spec. ch.	54	@58 1/2
Tongue and blood	46	@49
Blood sausage	41	@49
Souse	34	@36
Polish sausage, fresh	50	@55
Polish sausage, smoked	54	

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	33	38
Resifted	36	41
Chili Powder	42	44
Chili Pepper	44	44
Cloves, Zanzibar	1.02	1.06
Ginger, Jam., unbl.	44	49
Ginger, African	29	35
Cochin
Mace, fancy, Banda	1.35	
East Indies	1.27	
Mustard, flour, fcy.	35	
No. 1	30	
West India Nutmeg	52	
Paprika, Spanish	41	
Pepper, Cayenne	50	
Red, No. 1	46	
Pepper, Packers	1.32	2.10
Pepper, white	2.28	2.42
Malabar	1.32	1.41
Black Lampung	1.32	1.41

SEEDS AND HERBS

(L.C.I. prices)

	Whole	Ground
Caraway seed	18	for Sam.
Cominos seed	27	28
Mustard seed, fancy	23	..
Yellow American	20	..
Marjoram, Chilean
Oregano	21	27
Coriander, Morocco
Natural No. 1	17	21
Marjoram, French	40	47
Sage, Dalmatian
No. 1	71	78

CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls., del., or f.o.b. Chgo.	\$ 9.39
Saltpeter, n. ton, f.o.b. N.Y.	11.25
Dbi. refined gran.	14.00
Medium crystals	15.00
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	6.25
Salt, in mln. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.	..
Granulated	\$21.90
Medium	28.30
Rock, bulk, 40 ton car., delivered Chicago	12.00
Sugar—	
Raw, 96 basis, f.o.b. New York	6.25
Refined standard cane gran., basis	5.50
Refined standard beet gran., basis	5.30
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	8.15
Dextrose, per cwt. in paper bags, Chicago	7.58

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Apr. 3	San Francisco Apr. 3	No. Portland Apr. 4
FRESH BEEF (Carcass)			
STEER:			
Choice:			
500-600 lbs.	\$52.00@53.00		\$55.00@58.10
600-700 lbs.	51.00@52.00	\$53.00@54.00	52.00@57.00
Good:			
500-600 lbs.	51.00@52.00	52.00@53.00	54.00@56.10
600-700 lbs.	48.00@51.00	50.00@52.00	52.00@55.00
Commercial:			
350-600 lbs.	48.00@50.00	49.00@51.00	50.00@51.10
COW:			
Commercial, all wts.	43.00@46.00	47.00@50.00	45.00@51.10
Utility, all wts.	41.00@43.00	43.00@47.00	44.00@48.00
FRESH CALF (Skin-Off)	(Skin-Off)	(Skin-Off)	(Skin-Off)
Choice:			
200 lbs. down	58.00@58.40		58.00@58.40
Good:			
200 lbs. down	55.00@56.40		56.00@56.40
FRESH LAMB (Carcass):			
Prime:			
40-50 lbs.	52.00@53.00	54.00@56.00	54.00@56.00
50-60 lbs.	51.00@52.00	50.00@54.00	51.00@54.00
Choice:			
40-50 lbs.	52.00@53.00	53.00@55.00	54.00@56.10
50-60 lbs.	51.00@52.00	50.00@53.00	51.00@54.00
Good, all wts.	50.00@52.00	52.00@54.00	51.00@56.00
MUTTON (EWE):			
Choice, 70 lbs. dn.	35.70 bulk	30.00@34.00	33.40@33.50
Good, 70 lbs. dn.	33.70 bulk	28.00@30.00	33.40@33.50
FRESH PORK CARCASSES (Packer Style)	(Shipper Style)	(Shipper Style)	(Shipper Style)
80-120 lbs.	30.00@36.45		
120-160 lbs.	28.50@30.00	29.00@35.00	28.00@29.50
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	43.00@46.00	50.00@54.00	47.00@50.00
10-12 lbs.	43.00@46.00	48.00@52.00	47.00@50.00
12-16 lbs.	43.00@46.00	46.00@48.00	46.00@48.00
PICNICS:			
4-8 lbs.	37.00@40.00	32.00@36.00	
PORK CUTS No. 1:	(Smoked)	(Smoked)	(Smoked)
HAM, Skinned:			
10-14 lbs.			
14-18 lbs.	48.00@55.00	52.00@57.00	50.00@56.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	38.00@45.00	42.00@48.00	42.00@45.00
8-10 lbs.	35.00@43.00	40.00@46.00	39.00@44.00
10-12 lbs.	35.00@43.00		38.00@43.00
LARD, Refined:			
Terces	13.50@14.50		12.00@15.00
50-lb. cartons and cans.	14.25@15.00	14.00@16.00	
1-lb. cartons	15.00@16.00	16.00@17.00	15.00@16.00

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F. O. B. CHICAGO
CHICAGO BASIS

THURSDAY, APRIL 10, 1952

REGULAR HAMS

Fresh or F.F.A.

Frozen

8-10	41n	41n
10-12	41n	41n
12-14	41n	41n
14-16	41n	41n

BOILING HAMS

Fresh or F.F.A.

S. P.

16-18	40½n	40½n
18-20	37½n	37½n
20-22	37n	37n

SKINNED HAMS

Fresh or F.F.A.

Frozen

10-12	43½b	43½
12-14	43½	43½
14-16	43½	43½
16-18	43	43
18-20	39½@40	39½@40
20-22	39½@39½	39½@39½
22-24	39½@39½	39½@39½
24-26	38½	38½
26-30	38½	38½
24/up, 2's inc.	35½@36	35½

FAT BACKS

Fresh or Frozen

Cured

6-8	8n	8n
8-10	8n	8n
10-12	8½@9n	8½@9
12-14	10n	10n
14-16	10½n	10½n
16-18	11½n	11½n
18-20	11½n	11½n
20-25	11½n	11½@11½n

PICNICS

Fresh or F.F.A.

Frozen

4-6	26	@26¼	26	@26¼
6-8	24½	@25	24½	@25
8-10	24½	@25	24½	@24½
10-12	24½	@25	24½	@24½
12-14	24½	@25	24½	@24½
8/up, 2's inc.	24½	@25	24½	@24½

BELLIES

Green or Frozen

Cured

6-8	27½	@28	29	@29½n
8-10	25		26½	
10-12	24		25½	
12-14	21½		23	
14-16	19½		20½	
16-18	18½	@18½	20	@20½
18-20	18½		20	

GR. AMN.

BELLIES

D. S. BELLIES

18-20	16½n	17½@18n
20-25	14½@15	16½@17n
25-30	14½@15	15½@16n
30-35	13½	14½
35-40	13	13½@14n
40-50	12½	13@13½n

*Ceiling price, CPR 74, f.o.b. Chicago.

OTHER D. S. MEATS

Fresh or Frozen

Cured

Reg. plates
Clear plates
Square jowls	11½@11½	11½n
Jowl butts	8½@8½	9½@9½n
S. P. jowls	..	10@10½n

METAL CLAD

for Sanitation

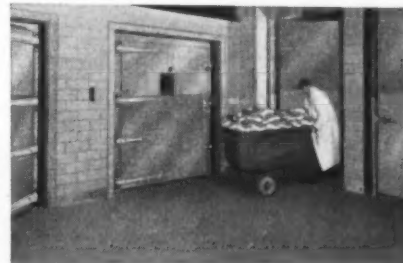
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FOR
PACKING
HOUSES



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Sanitation of Walls
and Floor So All Can
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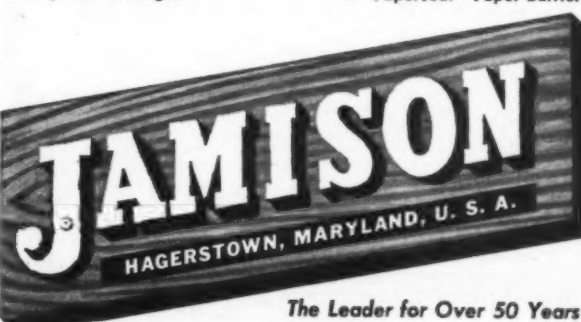
THE H. H. MEYER PACKING COMPANY, OF CINCINNATI, joins the long list of Packing Houses from coast to coast installing JAMISON Series "50" Doors—METAL CLAD—for extra sanitary protection. The continual "washing down" in Packing Houses requires sturdy, sanitary, water-tight doors. These features, and the others listed below, insure that you get the most for your money when you get JAMISON. Jamison Cold Storage Door Co., Hagerstown, Md., U.S.A.



STEEL KICK PLATES
AND STEEL FRAMES
...Provide Extra
Strength for Protection
Against Battering
of Trucks and Support
for Extra Width Doors.

You get More for your Money ...

- "Menopanel" Construction
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- E-Z Open, Two-Point Fasteners
- Unbroken Insulation
- Adjustoflex Hinges
- "Vaporseal" Vapor Barrier



The Leader for Over 50 Years

LARD FUTURES PRICES

MONDAY, APRIL 7, 1952

May 11.12½	11.22½	11.02½	11.15b
July 11.50	11.50	11.32½	11.42½b
Sept. 11.75	11.75	11.60	11.70a
Oct. 11.82½	11.82½	11.72½	11.82½
Nov. 11.70	11.82½	11.70	11.82½
Sales:	4,240,000 lbs.		
Open interest at close Friday,			
April 4th: May 460, July 730, Sept.			
715, Oct. 298, Nov. 78; at close Sat-			
urday, April 5th: May 453, July 726,			
Sept. 715, Oct. 298, and Nov. 80 lots.			

TUESDAY, APRIL 8, 1952

May 11.17½	11.20	11.05	11.17½
July 11.42½	11.47½	11.35	11.45a
Sept. 11.65	11.77½	11.60	11.75a
Oct. 11.80	11.90	11.77½	11.82½
Nov. 11.82½	11.87½	11.72½	11.87½
Sales:	4,840,000 lbs.		
Open interest at close Mon., Apr.			
7th: May 442, July 727, Sept. 716,			
Oct. 305, and Nov. 83 lots.			

WEDNESDAY, APRIL 9, 1952

May 11.25	11.30	11.22½	11.25
July 11.47½	11.55	11.47½	11.50b
Sept. 11.77½	11.85	11.77½	11.80
Oct. 11.87½	11.95	11.87½	11.95a
Nov. 11.92½	11.92½
Sales:	3,920,000 lbs.		
Open interest at close Tues., Apr.			
8th: May 435, July 735, Sept. 739,			
Oct. 314, and Nov. 99 lots.			

THURSDAY, APRIL 10, 1952

May 11.37½	11.42½	11.35	11.42½a
July 11.57½	11.70	11.57½	11.70a
Sept. 11.87½	11.95	11.87½	11.92½a
Oct. 11.95	12.02½	11.95	12.02½b
Nov. 12.00	12.02½	12.00	12.02½
Sales:	NO REPORT. MARKET		
CLOSED.			
Open interest at close Wed., Apr.			
9th: May 429, July 746, Sept. 758,			
Oct. 325, and Nov. 99 lots.			

FRIDAY, APRIL 11, 1952

GOOD FRIDAY

No lard futures trading in observance of occasion.

a—asked. b—bid.

CANADIAN STOCKS

Canadian storage stocks on March 1 are as follows:

Mar. 1* 1952	Feb. 1† 1952	Mar. 1 1951
Beef 11,530,000	13,631,000	11,309,000
Veal 1,607,000	2,802,000	1,228,000
Pork 36,760,000	28,822,000	19,615,000
Mutton & Lamb 2,553,000	3,676,000	1,966,000

*Preliminary. †Revised.

SOUTHERN KILL

Slaughter for the month of February, 1952 in Alabama, Florida and Georgia under federal inspection:

	Feb. 1952	Feb. 1951
Cattle	40,900	36,700
Calves	10,400	12,100
Hogs	303,000	228,000
Sheep

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	..	\$14.50
Refined lard, 50-lb. cartons, f.o.b. Chicago	..	14.50
Kettle rend., tierces, f.o.b. Chicago	..	15.25
Leaf, kettle rend., tierces, f.o.b. Chicago	..	16.25
Lard flakes, f.o.b. Chicago	..	19.00
Neutral tierces, f.o.b. Chicago	..	20.00
Standard Shortening *N. & S.	..	19.50
Hydrogenated Shortening N. & S.	..	21.25

*Delivered.

WEEK'S LARD PRICES

P.S. Lard	P.S. Lard	Raw
Tierces	Loose	Leaf
Apr. 5 11.25	9.75	9.25n
Apr. 7 11.25n	9.62½	9.12½n
Apr. 8 11.25n	9.62½	9.12½n
Apr. 9 11.25n	9.62½n	9.12½n
Apr. 10 11.50n	9.87½	9.37½n
Apr. 11—MARKET CLOSED.		

n—nominal. b—bid. a—asked.

KOCH

Beef PAUNCH TRUCKS



**GALVANIZED
AFTER
FABRICATION**

- ★ Suitable for inspected plants
- ★ Prompt shipment from large stock
- ★ With steel wheels, journal bearings, ea. \$126
- ★ With synthetic rubber wheels, roller bearings, ea. \$141

Write for details about this reliable KOCH product.

KOCH *Supplies*
20th & McGee Sts.
Kansas City 8, Mo.

RUGGED . . . COMPACT

GRINDS QUICKLY —



**A FAVORITE
WITH MEAT
PACKERS
AND
RENDERERS**

W-W TANKAGE and CRACKLING GRINDER

Built for continuous operation at full capacity, heavy-duty W-W Grinders, with Star Cylinders, handle large quantities of bulky or coarse materials easily. Available from 20 to 150 H. P. Rugged, blunt edge surfaced steel hammers last 2 to 5 times longer. Wide feed opening and full throat allow uniform feeding and reduces screen drag, saving horsepower and screen expense. Cool operation eliminates "stickiness" of otherwise heated "gluey" and "greasy" cracklings. Write for catalogue on all W-W Grinders. There's a W-W Grinder for every need.

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Manufactured By
W-W GRINDER CORP. WICHITA, KANSAS

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

(Ceiling base prices)

	April 10, 1952	Per lb.
	City	
Prime, 800 lbs./down	58	@ 61
Choice, 800 lbs./down	55	@ 57
Good	52	@ 54
Steer, commercial	50	@ 52
Cow, commercial	42	@ 44
Cow, utility	40	@ 42

BEEF CUTS

Prime:	
Hindquarter	66.0 @ 67.0
Forequarter	52.0 @ 53.0
Round	62.0 @ 62.8*
Trimmed full loin	91.0 @ 92.0
Flank	14.0 @ 18.0
Short loin	102.4
Sirloin	77.3
Cross cut chuck	51.4
Regular chuck	55.0 @ 58.0
Foreshank	33.7
Brisket	44.8*
Rib	72.0 @ 74.0
Short plate	24.0 @ 26.0
Back	48.2
Arm chuck	52.0 @ 53.0

Choice:	
Hindquarter	62.0 @ 63.0
Forequarter	51.0 @ 52.0
Round	62.0 @ 62.8*
Trimmed full loin	83.0 @ 84.0
Flank	14.0 @ 18.0
Short loin	102.4
Sirloin	72.1
Cross cut chuck	51.4
Regular chuck	55.0 @ 57.0
Foreshank	33.7
Brisket	44.8*
Rib	65.0 @ 67.0
Short plate	24.0 @ 26.0
Back	48.2
Triangle	59.7
Arm chuck	52.0 @ 53.0

FANCY MEATS

(L.C.L. prices)

Veal breads, under 6 oz.	102.50
6 to 12 oz.	102.50
12 oz. up	102.50
Beef kidneys	16.6*
Beef livers, selected	62.6*
Beef livers, selected, kosher	82.6*
Oxtails, over 1/4 lb.	27.6*

*Ceiling base prices.

LAMBS

(L.C.L. prices)

	City
Prime lambs, 50/down	59.00 @ 61.00
Choice lambs, 50/down	59.00 @ 61.00
Good, all wts.	53.00 @ 56.00
Western	
Prime, all wts.	59.00 @ 61.00
Choice, all wts.	59.00 @ 61.00
Good, all wts.	53.00 @ 56.00

For permissible additions to ceiling base prices, see CFR 24.

FRESH PORK CUTS

(L.C.L. prices)

Hams, sknd., 14/down	45.00 @ 48.00
Picnics, 4/8 lbs.	57.00
Bellies, sq. cut, seedless,	
8/12 lbs.	No quotation
Pork loins, 12/down	40.00 @ 42.00
Boston butts, 4/8 lbs.	37.00 @ 39.00
Spareribs, 3/down	38.00 @ 40.00
Pork trim., regular	25.00
Pork trim., spec. 80%	48.00

Hams, sknd., 14/down	45.00 @ 48.00
Pork loins, 12/down	40.00 @ 42.00
Boston butts, 4/8 lbs.	37.00 @ 39.00
Spareribs, 3/down	38.00 @ 40.00

VEAL—SKIN OFF

(L.C.L. prices)

Prime carcass	58.00 @ 60.50
Choice carcass	53.00 @ 57.00
Good carcass, 80/down	53.00 @ 57.00
Commercial carcass	42.00 @ 47.00

DRESSED HOGS

(L.C.L. prices)

Hogs, gd. & ch., hd. on, 1/2 fat in	
100 to 136 lbs.	\$28.50 @ 32.00
137 to 153 lbs.	28.50 @ 32.00
154 to 171 lbs.	28.50 @ 32.00
172 to 188 lbs.	28.50 @ 32.00

BUTCHERS' FAT

(L.C.L. prices)

Shop fat	\$ 50
Breast fat	75
Edible suet	1.00
Inedible suet	1.00

CORN-HOG RATIO

The Corn-hog ratio for barrows and gilts at Chicago for the week ended April 5, 1952 was 9.1 according to a report by the U. S. Department of Agriculture. This ratio was one-tenth higher than reported for the preceding week, but was just three points under the 12.1 ratio recorded for the same week a year ago. These ratios were recorded on the basis of yellow corn selling for \$1.829 per bu. in the week ended April 5, \$1.851 per bu. in the previous week and \$1.760 per bu. for the corresponding period just a year earlier.

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Meat Packing Machinery & Equipment

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MACHINERY & EQUIPMENT, OFFICE FURNITURE & EQUIPMENT**

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(on the premises)

DESCRIPTION OF REAL ESTATE: Building (1) is a two story and basement structure of brick and reinforced concrete construction. Each story has reinforced concrete floors and concrete basement floors. Ground area of the building is approx. 21,888 sq. feet with gross floor area of approx. 68,108 sq. ft. Building is equipped with 3 Otis elevators of 2000, 3000 and 4000 lb. capacity. Building is heated with steam unit heaters. Adequate modern factory and office toilet facilities. Modern lighting throughout. Building is equipped with modern sprinkler and alarm system. Modern loading docks.

Building (2) is a 2-story boiler house and compressor room of brick and reinforced concrete construction. Ground area is approx. 3,027 sq. ft. with gross floor area of approx. 4,351 sq. ft. Floors are of reinforced concrete construction. Building is heated with steam and has toilet and lighting facilities.

DESCRIPTION OF MACHINERY & EQUIPMENT: Hog Hoists; Hog Scalding Tubs; Hog Scrapers & Polishers; Cutting Tables; Moving Top Hog Viscera Inspection Tables; Beef Hoists; Cooler Units; Ham & Bacon Smoke Houses; Casing Cleaning Unit with Crusher, Stripper and Finisher; Sausage Grinders; Sausage Stuffers; Linking Machines; Tallow Storage Tanks; Water Heaters; Boilers; Air Compressors; Ammonia Condensers; Motors; Spray Ponds; Wet Grindstones; Rump Saws & Carcass Splitters; Conveyor Systems; Track Systems; Entrail Cutters & Washers; Welded Jacketed Head Rendering Cookers; Riveted Steel Vertical Blow Tanks; Hydraulic Curb Cracking Presses; Lard Filters; Blood Dryers; Gambreling Tables; Hog Viscera Separating Units; Hog Stomach Scraping and Washing Machines; Skinners & Fleshers; Sausage Mixers; Scales; and numerous other pieces of machinery and equipment.

The above will be offered in Bulk, Units & Piecemeal Lots

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BY-PRODUCTS....FATS AND OILS

TALLOW AND GREASES

Thursday, April 10, 1952

The "bearish" talk among the trade several weeks back is proving itself more fact than fancy. At last week-end, movement of product was reported in a scattered way at steady levels, and at the start of the new week the market was extremely quiet, with large soapers and export interests on the sidelines.

However, around midweek one of the large consumers stepped into the market and picked up various grades of tallow and greases at marked down quotes, and in some instances as much as $\frac{1}{2}$ c lower. Several tanks of yellow grease sold at 3½c, and about five tanks of prime tallow at 4¼c and 4½c, all c.a.f. Chicago.

A few tanks of B-white grease sold at 3½c, couple tanks of choice white grease at 4¼c and 5c, all c.a.f. Chicago. Several tanks of bleachable fancy tallow traded at 4¼c, and a few tanks of renderers' choice white grease at 4¼, c.a.f. Chicago. Unconfirmed was the report of prime tallow changing hands at 4½c, Chicago.

Export interest was practically nil later in the week, and large soapers again turned to listing available offerings. Few bids came out. Bleachable fancy tallow was quoted at 4¼c and yellow grease at 3½c, Chicago. Scattered movement disclosed special tallow at 4¼c, choice white grease at 4¼c, No. 2 tallow at 3¼c, and house grease at 3½c, all c.a.f. Chicago. Prime tallow, renderers' production, sold at 4¼c, and choice white grease, also renderers' production, at 4¼c, c.a.f. Chicago.

A few bids were reported on choice white grease at 5½c, East, for "quick shipment," and yellow grease was bid in the Chicago area at 3½c, without trade. On Thursday, the only reported sale was a tank of choice white grease at 4¼c, c.a.f. Chicago.

TALLOW: Thursday's quotations: Fancy tallow, 7 color, 5@5½c; bleachable fancy tallow, 4½@5c; prime tallow, 4½@4¼c; special tallow, 4¼c; No. 1 tallow, 3¼c, and No. 2 tallow, 3¼c, all nominal.

GREASES: Thursday's quotations: Choice white grease, 4¼@4½c; A-white grease, 4¼c; B-white grease, 3½c; yellow grease, 3½c; house grease, 3½c, and brown grease, 2¼@3c, all nominal.

BY-PRODUCTS MARKETS

(Chicago, Thursday, April 10, 1952)

Blood

	Unit	Ammonia
Unground, per unit of ammonia.....	per ton	\$6.00n

Digester Feed Tankage Materials

Wet rendered, unground, loose		
Low test	per ton	\$7.00n
High test		\$6.50n
Liquid stick tank cars		3.15

Packinghouse Feeds

	Carlots.
50% meat and bone scraps, bagged.	per ton
50% meat and bone scraps, bulk.....	\$110.00
55% meat scraps, bulk	105.00
60% digester tankage, bulk	110.00
60% digester tankage, bagged.....	105.00
80% blood meal, bagged	115.00
70% standard steamed bone meal, bagged	152.15
	95.00

Fertilizer Materials

High grade tankage, ground, per unit ammonia	\$6.25n
Hoof meal, per unit ammonia.....	7.75

Dry Rendered Tankage

	Per unit	Protein
Low test	per ton	\$1.75
High test		\$1.70

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$2.50
Hide trimmings (green, salted).....	30.00@32.50
Cattle jaws, skulls and knuckles, per ton	65.00@70.00
Pig skin scraps and trimmings, per lb.	6½

Animal Hair

Winter coil dried, per ton.....	\$90.00@95.00
Summer coil dried, per ton.....	\$60.00
Cattle switches, per piece.....	6 @ 7
Winter processed, gray, lb.	13½ @ 15
Summer processed, gray, lb.	6 @ 7

n—nominal.
*Quoted delivered basis.

VEGETABLE OILS

Wednesday, April 9, 1952

Prices fluctuated in a weak-toned vegetable oil market this week, and business was generally on the quiet side.

Most selections suffered price declines of $\frac{1}{8}$ c to $\frac{1}{4}$ c early in the week. Soybean oil, April and May shipment, traded early at 9¼c. Later, however, April movement declined $\frac{1}{8}$ c and sold at 9¼c. There was scattered trading of July-September shipments at 9¼c. Tuesday, September shipment traded at 9¼c and was offered later at 9½c.

The cottonseed oil market was steady, but trading was light. Valley oil sold at 10½c and was offered in the Southeast at that price. Cottonseed oil traded in Texas at 10¼c. Lack of business volume was largely attributed to the fact that crushers were expecting higher government support prices for cottonseed and, therefore, were withholding offerings. Corn oil sold at 11¼c and peanut oil cashed at 12¼c. The coconut oil market was slightly firmer with offerings listed at 7¼c.

Crushers continued to withhold material at midweek, consequently, a dull situation prevailed. There was scattered trading of soybean oil at 9¼c, for resale and original material. Offerings later were priced up to 9½c. July shipment sold early at 9¼c and later trades were heard at 9¼c. Late sales of September shipment were at 9¼c.

The cottonseed oil market gained strength, but again, trading was limited. Offerings were listed early at 10¼c in the Valley and might possibly have traded at that figure. Later, offerings were priced up to 11c in the Valley and Southeast, but no action at that level was reported. Texas oil traded at 10½c, in a small way, but later 10¼c was the asking price.

A light trade of corn oil was heard at 11¼c and bids at 12¼c for peanut oil were indicated. Coconut oil traded

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HUNTERIZED SMOKED AND CANNED HAM

early at 8½c but later offerings at 8¼c failed to get results.
COTTONSEED OIL: Market reported stronger; however, prices declined ½c from last midweek.
 New York cottonseed oil prices were quoted as follows:

	Open	High	Low	Close	Prev.
May	12.08	12.09	12.73	12.81	12.93
July	13.28	13.29	13.04	13.00	13.20
Sept.	13.70	13.70	13.40	13.44	13.54
Oct.	13.79	13.79	13.46	13.50	13.62
Dec.	13.95	13.95	13.66	13.80	13.85
Jan.	13.90n			13.80n	13.85n
Mar.	14.00	13.90	13.90	13.90	14.05
May, '53	14.20n			13.80n	14.00

MONDAY, APRIL 7, 1952

	Open	High	Low	Close	Prev.
May	12.77	13.00	12.67	13.00	12.81
July	13.07	13.30	12.96	13.30	13.09
Sept.	13.40	13.68	13.66	13.67	13.44
Oct.	13.50	13.78	13.44	13.77	13.50
Dec.	13.79	13.90	13.70	13.90	13.80
Jan.	13.80n			13.90n	13.80n
Mar.	13.93	14.15	14.15	14.15	13.90
May, '53	13.90n			14.12n	13.89n

TUESDAY, APRIL 8, 1952

	Open	High	Low	Close	Prev.
May	13.04	13.29	13.00	13.13	13.00
July	13.41	13.53	13.33	13.44	13.30
Sept.	13.75	13.93	13.73	13.80	13.67
Oct.	13.83	14.00	13.79	13.89	13.77
Dec.	13.95	14.12	14.00	14.11	13.90
Jan.	13.90n			14.00n	13.90n
Mar.	14.20	14.30	14.30	14.30	14.15
May, '53				14.30n	14.12n

WEDNESDAY, APRIL 9, 1952

	Open	High	Low	Close	Prev.
May	13.11	13.20	13.07	13.07	13.13
July	13.45	13.52	13.35	13.40	13.44
Sept.	13.78	13.91	13.64	13.70	13.80
Oct.	13.85	14.01	13.88	13.78	13.89
Dec.	14.08	14.14	13.95	14.00	14.11
Jan.	14.08n			13.95n	14.00n
Mar.	14.27b			14.15b	14.30
May, '53	14.25n			14.15	14.30n

THURSDAY, APRIL 10, 1952

	Open	High	Low	Close	Prev.
May	13.11	13.20	13.07	13.07	13.13
July	13.45	13.52	13.35	13.40	13.44
Sept.	13.78	13.91	13.64	13.70	13.80
Oct.	13.85	14.01	13.88	13.78	13.89
Dec.	14.08	14.14	13.95	14.00	14.11
Jan.	14.08n			13.95n	14.00n
Mar.	14.27b			14.15b	14.30
May, '53	14.25n			14.15	14.30n

*Bld. n—nominal.

CORN OIL: A ¼c price decline registered in this market from last week.
SOYBEAN OIL: The market unchanged to ½c lower as compared with the previous week's levels.
PEANUT OIL: Trading limited at 12½c. Market down ½c to ¼c.
COCONUT OIL: The market firmed up with offerings listed at 8½c, a ½c advance over last week's levels.

VEGETABLE OILS

Wednesday, April 9, 1952

Crude cottonseed oil, carloads, f.o.b. mills	10½n
Valley	10½n
Southeast	10½n
Texas	10½n
Corn oil in tanks, f.o.b. mills	11½pd
Peanut oil, f.o.b. Southern mills	12½b
Soybean oil, Decatur	9½b@ 9½ax
Coconut oil, f.o.b. Pacific Coast	8 8½ax
Midwest and West Coast	¾n
East	¾n

ax—asked. n—nominal.

OLEOMARGARINE

Wednesday, April 9, 1952

White domestic vegetable	26
White animal fat	26
Milk churned pastry	25
Water churned pastry	24

SHORTENING SHIPMENTS

Standard shortening shipments for the first quarter of this year amounted to 60,850,000 lbs., according to the Institute of Shortening and Edible oils. This was a sharp rise compared with the 49,942,000 lbs. over the corresponding period last year. The 1950 figure was 78,317,000 lbs. and the 1949 figure, 63,191,000 lbs.

U.S. Wool Production Last Year Shows Gain Over 1950

Total wool production in the United States in 1951, shorn and pulled, amounted to 250,445,000 lbs., according to the Bureau of Agricultural Economics. Slightly more than the 1950 output, this was the first year since 1942 that wool production has increased over the previous year. The amount of pulled wool, however, was less than in 1950. Total production in 1950 was 247,822,000 lbs. Of the 1951 output 225,545,000 lbs. was shorn and 24,900,000 lbs. pulled. For the previous year these figures were 215,422,000 and 32,400,000 lbs., respectively.

The average price received by growers for shorn wool last year was 99.5c per lb., an all-time record. This was compared with 57.3c per lb. in 1950 and the 10-year average of 41.2c.

The number of sheep and lambs shorn in 1951 was estimated at 27,357,000 head, or slightly under 1,000,000 more than a year before. The average fleece weight was 8.24 lbs. in 1951, for a new record.

The biggest wool-producing state was Wyoming with 19,642,000 lbs. California ranked second with 15,589,000 lbs. and Utah third with 12,019,000 lbs.

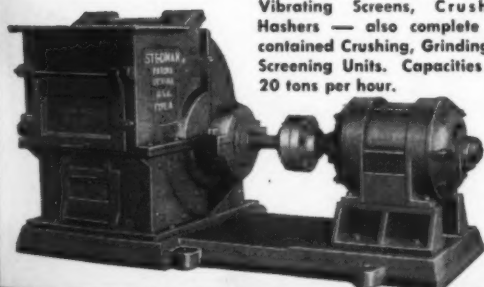
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AGE
 HAM

12, 1952

HIDES AND SKINS

Big packer hide market active with sales at 1@1½c price declines—Small packer and country hides slow with only light trading reported—Calfskins and kipskins weak with prices hard to define—Activity completely lacking in sheepskin market.

CHICAGO

PACKER HIDES: The sharply lower prices for spot hides and reports of heavy inventories of hides in packer establishments cast a depressing picture in the hide market at the start of the week. The shoe and leather industry added a further note of gloom indicating retail shoe sales to be the smallest in years at a time when Easter buying should be at its peak.

The big packer market was extremely quiet early Monday, but late in the day action picked up considerably and about 45,000 hides sold. About 5,100 Chicago light cows sold at 14c and 1,000 Omaha light cows traded at 14½c. There was also movement of 7,400 northern branded cows at 12c. A lot of 2,300 heavy native steers, River, brought 10c and Chicago heavy cows sold at 13c. The volume of business continued good Tuesday with about 20,000 butt branded steers, Texas and Colorados, trading at 9c and 8c, respectively. River heavy native steers traded at 10c and River light cows sold at 14½c.

Although a spurt of activity was evidenced early in the week, the amount of buying did little as to influencing the volume of trading Wednesday. St. Paul light native cows sold at 14½c and 3,000 St. Paul heavy native steers traded at 10½c. A total of 2,600 native heavy steers sold at 10c and 10½c, Chicago and the River. About 2,300 butt branded steers traded at 9c, and a trade at 8½c was also reported. About 2,400 St. Paul heavy native cows sold at 13c. There was a trade of 2,200 Cedar Rapids Kosher heavy native steers at 9½c, Chicago basis. A

sale of northern branded cows, 2,800, brought 12c.

On Thursday, 10,000 heavy native steers sold at 10c, and 2,500 heavy native steers, Sioux Falls, traded at 10½c. About 1,200 branded cows brought 12c. A lot of 5,000 heavy native cows moved at 12c and 12½c, Chicago and the River. Wichita light native cows sold at 14½c.

SMALL PACKER AND COUNTRY HIDES: Definite trading was hard to establish and quotations were mostly unchanged from a week ago. At mid-week, however, there was light trading reported at slightly lower prices following the big packer price declines.

SHEEPSKINS: Movement in this

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended April 10, 1952	Previous Week	Cor. Week 1951
Nat. str. ... 10	@ 15½n	11½ @ 16n	33½ @ 36½*
Hvy. Texas str.	9n	10n	30*
Hvy. butt, brand'd str.	9	10n	30*
Hvy. Col. str.	8n	9½n	29½*
Ex. light Tex. str.	16n	16n	37*
Brand'd cows.	12n	13n	33*
Hv. nat. cows ... 12	@ 13n	13½ @ 14½n	34*
Lt. nat. cows. 14	@ 15n	15 @ 16	36 @ 37*
Nat. bulls ...	10n	10n	24*
Brand'd bulls.	9n	9n	23*
Calfskins, Nor.	35n	40n	80*
10/15 ...	27½	32½n	..
10/down ...	26n	29n	60*
Kips, Nor. nat. 15/25 ...	23½n	23½n	57½*
Kips, Nor. branded ...	23½n	23½n	57½*

SMALL PACKER HIDES			
STEERS AND COWS:			
60 lbs. and over. 12	@ 12½n	12 @ 12½	..
50 lbs.	@ 13½n	13 @ 13½	..

SMALL PACKER SKINS			
Calfskins under 15 lbs.	31n	31n	72*
Kips, 15/30 ...	26 @ 27	26 @ 27	51*
Slunks, regular ...	1.00	1.00	3.25*
Slunks, hairless ...	40n	40n	90*

SHEEPSKINS			
Pkr. shearlings. No. 1 ...	2.50 @ 2.60	2.50 @ 2.60	6.00n
Dry Pelts ...	35 @ 36	35 @ 36	52 @ 55n
Horsehides, untrmd.	7.50 @ 8.00	7.50 @ 8.00	15.00 @ 16.00n

*Ceiling price.

market was practically nil with no trading reported throughout the week.

CALFSKINS AND KIPSKINS: The calf and kipskin markets were weak and the only action reported was a sale of northern packer calfskins, 10/down, at 27½c Thursday. However, this report could not be confirmed. Other than that, no other trading was heard.

N. Y. HIDE FUTURES

MONDAY, APRIL 7, 1952				
	Open	High	Low	Close
Jan.	14.17b	14.20	13.75	13.85
Apr.	14.25b	14.05	14.05	13.95b-14.10b
July	13.98b	13.65	13.30	13.50
July, '53 ...	14.25b	14.00b-15a
Oct.	14.05b	13.97	13.45	13.60b-70n

Sales: 101 lots.

TUESDAY, APRIL 8, 1952				
Jan.	13.60	14.00	13.60	14.00b-05a
Apr.	13.90b	14.15b-30n
July	13.10b	13.55	13.50	13.45b-50n
July, '53 ...	13.80b	14.20b-40n
Oct.	13.30-40	13.75	13.30	13.72b-90n

Sales: 44 lots.

WEDNESDAY, APRIL 9, 1952				
Jan.	14.10b	14.43	14.16	14.35b-45a
Apr.	14.30b	14.45b-00n
July	13.60b	14.10	13.75	13.90b-14.00n
July, '53 ...	14.30b	14.50b-70n
Oct.	13.80b	14.25	13.85	14.17

Sales: 65 lots.

THURSDAY, APRIL 10, 1952				
Jan.	14.41b	14.50	14.50	14.50b-00n
Apr.	14.50b	14.65	14.65	14.65
July	13.90b	14.10	14.01	14.01
July, '53 ...	14.65b	14.75b-90n
Oct.	14.25	14.55	14.25	14.26

Sales: 64 lots.

FRIDAY, APRIL 11, 1952

MARKET CLOSED

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended April 5, 1952, were 4,427,000 lbs.; previous week 5,175,000 lbs.; same week 1951, 9,334,000 lbs.; 1951 to date, 64,146,000 lbs.; same period 1951, 82,825,000 lbs.

Shipments for the week ended April 5, 1952 totaled 4,866,000 lbs.; previous week, 4,123,000 lbs.; corresponding week 1951, 5,396,000 lbs.; this year to date, 54,360,000 lbs.; corresponding period a year ago, 70,213,000 lbs.

Leather Employment Up

Production workers in leather and products industry in February totaled 342,000 persons, industry sources have disclosed. This was an 11 per cent gain over the 331,000 employed in January this year.



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Cooler Space Decline Less Than Expected in February

Utilization of public cooler space declined during February but the decline was not as great as expected. By the end of February public cooler occupancy was 57 per cent compared with 59 per cent on January 31, the Production and Marketing Administration has announced. This two-point decline was only half the average decrease for this time of the year.

Freezer occupancy at 81 per cent by the end of February was the same as on January 31, and compared with 70 per cent on the same date last year. Ordinarily a decrease in freezer use is expected during February and there has been only one other instance on record when such a change did not materialize—February, 1944.

A 16 per cent net decrease in cooler weights and a 1 per cent decrease in freezer weights brought national totals down to 1,600,000,000 and 2,300,000,000 lbs., respectively, by February 29. During February a net decrease in cooler weights of 308,000,000 lbs. was reported of which cured beef made up a considerable part.

The freezer weight decrease of 29,000,000 lbs. was the smallest net reduction ever reported during February, according to the PMA report. Increases in stocks of frozen eggs and meats almost countered the net withdrawals of frozen fruits, vegetables, dairy, and poultry products.

Addition of Nitrogen to Fertilizer Yields More Corn

An increase in the proportion of nitrogen to phosphate in fertilizers applied to corn, plus a side dressing of ammonium sulfate (straight nitrogen fertilizer), can lead to a significant increase in yield per acre of corn, according to a statement prepared by the department of agriculture.

Increases in yield have been estimated at around 15 per cent over the added expenditure. Yield responses, it was said, varied with soil and growing conditions. Supplies of nitrogen for fertilizer will be about 7 per cent more this year, but may not meet demand.

WEEK'S CLOSING MARKETS

Last Quarter Cuban Fats Imports Up 18 Per Cent

Cuban imports of lard and rendered pork fat during the last quarter of 1951 totaled 37,220,000 lbs., or about 18 per cent more than during the previous quarter, the American Embassy in that country has reported. This brought the year's total to a record 144,000,000 lbs. In 1949 and 1950, imports totaled 125,000,000 and 140,000,000 lbs., respectively.

Stocks on hand, according to the report, amounted to about 17,000,000 lbs. Consumption for this year is expected to exceed 12,000,000 lbs. per month for the first quarter. Therefore, imports of lard and rendered pork fat during the quarter will probably amount to at least 35,000,000 lbs., if normal stocks are maintained.

Fourth quarter imports of inedible tallow and greases dropped to 4,700,000 lbs. from the 9,800,000-lb. average during the three previous quarters. Large inventories and increased domestic production accounted for the quarterly decrease. Total arrivals in 1951 reached 34,300,000 lbs. compared with 32,000,000 lbs. in 1950.

Meat, An Aid To Health

Nutrition Foundation, which publishes Nutrition Reviews, places animal proteins high on its list of foods as "One of the most important means of avoiding fatty livers and a great number of related injuries to health." In this connection, the foundation points out further that "it is not enough to survive into the years from 60 to 80, but that these should be years of health and enjoyment, and mental vigor."

CHICAGO PROV. SHIPMENTS

Provision shipments, by rail, in the week ended April 5, with comparisons:

	Week Apr. 5	Previous Week	Cor. Week 1951
Cured meats, pounds	22,306,000	20,241,000	12,877,000
Fresh meats, pounds	29,406,000	22,983,000	19,431,000
Lard, pounds	3,347,000	4,622,000	5,939,000

FRIDAY'S CLOSINGS Provisions

The live hog top at Chicago was \$17.50; average, \$16.50; Provision prices were quoted as follows: Under 12 pork loins, 39; 10/14 green skinned hams, 43½@44; Boston butts, 36; 16/down pork shoulders, 31; 3/down spareribs, 37; 8/12 fat backs, 8@9; regular pork trimmings, 16; 18/20 DS bellies, 17½@18 nominal; 4/6 green picnics, 26@26½; 8/up green picnics, 25@25½. No cottonseed oil market.

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LIVESTOCK MARKETS

Weekly Review

February Cattle Dress Heavier Than Year Earlier

The average live weights of the 985,000 cattle 343,000 calves, 5,779,000 hogs and 990,000 sheep and lambs slaughtered during the month of February, 1952, with comparative figures for February, 1951, were reported by the U. S. Department of Agriculture as shown in the following table:

	February 1952	1951
Cattle	1,013.0	1,017.1
Steers*	1,029.9	1,018.7
Heifers*	877.3	859.6
Cows*	1,032.0	1,047.9
Calves	191.1	175.9
Hogs	245.1	245.1
Sheep and lambs	104.2	103.4

*Also included with cattle.

Packers operating under federal inspection paid the following average prices per cwt. for livestock during the periods under comparison:

	February 1952	1951
Cattle	\$28.81	\$29.91
Steers*	30.84	33.42
Heifers*	28.04	31.28
Cows*	29.71	23.56
Calves	31.15	33.00
Hogs	17.14	21.03
Sheep and lambs	26.83	34.90

*Also included with cattle.

The dressing yields of the livestock slaughtered (per 100 lbs. live weight) are shown below:

	February 1952	1951
Cattle	56.0	54.6
Calves	57.3	56.6
Hogs*	75.9	75.8
Sheep and lambs	47.7	47.5
Lard per 100 lbs.	15.6	14.4
Lard per animal	38.3	35.3

*Subtract 7.0 to obtain reported packer style average.

The average dressed weights of federally inspected livestock slaughtered were reported as follows:

	February 1952	1951
Cattle	567.3	555.3
Calves	109.5	99.6
Hogs	186.0	185.8
Sheep and lambs	49.7	49.1

Calif. Tops In Feb. Cattle, Sheep Kill; Iowa In Hogs

California lead all states in the number of cattle and sheep slaughtered during the month of February, according to figures released by the U. S. Department of Agriculture. That state accounted for a cattle slaughter of 146,000 animals. Illinois was second with 124,000 and Iowa third with 110,000 head. Wyoming was last with 700.

Wisconsin lead in the calf department with 97,000, followed by New York's 71,000 and Pennsylvania came third with 52,000 calves slaughtered under federal inspection. Wyoming came last with 100.

Iowa's 1,134,000 hogs slaughtered topped all states. Illinois ranked second with 718,000 and Minnesota third with 531,000. Nevada's 1,600 hog kill stood last.

California accounted for a sheep slaughter of 128,000 animals compared with 120,000 in Iowa and 113,000 in Nebraska. Wyoming and Louisiana each showed 100.

Early Iowa Pig Crop Down

Preliminary estimates of sow farrowings on Iowa farms during the three months, December through February, by the Iowa Crop Reporting Service were 154,000 head. This indicated a 25 per cent reduction from the same period a year earlier, but was considered 59 per cent greater than the 1941-50 average. December-February farrowings normally represent less than 10 per cent of the Iowa spring pig crop.

BUFFALO LIVESTOCK

Receipts at Buffalo, N. Y., in March, 1952 were reported by the U. S. Department of Agriculture:

	Cattle	Calves	Hogs	Sheep
Receipts	12,671	4,762	22,814	23,075
Shipments	6,406	380	16,412	19,407
Local slaughter	6,265	4,382	6,402	3,668

Canadian Cattle Slaughter Down, Hogs Up In February

Inspected slaughter of cattle in Canada during February declined to 71,532 animals from 77,887 reported by the Department of Agriculture in that country. A decline also was noted in calf slaughter, which numbered 22,966 head compared with 25,883 last year.

Hog slaughter of 499,758 head showed a substantial increase over last year's 339,615-head kill. Sheep and lamb slaughter of 21,024 was a decided increase over the 15,978 killed during February, 1951.

The dressed weight of the cattle kill amounted to 36,585,258 lbs. against 39,634,283 lbs. a year ago. In February dressed weight of calves totaled 2,890,961 lbs. compared with 3,336,302 lbs. in 1951. Dressed pork weight was 80,832,269 lbs. against 54,200,232 lbs. a year ago, and lamb and mutton compared at 992,614 and 802,787 lbs. for the two months.

KINDS OF LIVESTOCK KILLED

†The classification of livestock slaughtered under federal inspection during February, 1952 compared with January, 1952, and February, 1951 is shown in following table:

	Feb. 1952 Per- cent	Jan. 1952 Per- cent	Feb. 1951 Per- cent
Cattle—			
Steers	59.5	54.7	53.1
Heifers	12.4	11.9	12.0
Cows and heifers	38.0	42.4	43.4
Bulls and stags	2.5	2.9	3.0
*Total	100.0	100.0	100.0
Canners and cutters	11.9	14.5	14.4
Hogs—			
Sows	10.4	7.1	3.3
Barrows and gilts	89.1	92.5	96.4
Stags and boars5	.4	.3
Total	100.0	100.0	100.0
Sheep and Lambs—			
Lambs and yrags	93.2	95.9	96.1
Sheep	6.8	4.1	2.2
Total	100.0	100.0	100.0

*Totals and percentages based on round numbers.
†Based on reports from packers.

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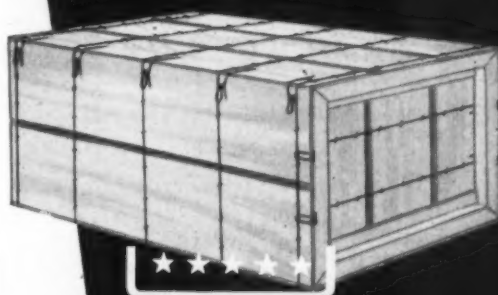
U. S. GOVERNMENT INSPECTED ESTABLISHMENT 924

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, April 9, were reported by the Production and Marketing Administration as follows:

	St. L. Natl. Yds.	Chicago	Kansas City	Omaha	St. Paul
MOOS: (Includes Bulk of Sales)					
BARROWS & GILTS:					
Choice:					
120-140 lbs. ...	\$12.75-14.50	\$14.00-16.25	\$15.25-16.50	\$15.25-16.50	\$15.25-16.50
140-160 lbs. ...	14.25-15.75	16.00-17.00	16.00-16.75	16.00-17.00	15.75-17.15
160-180 lbs. ...	15.75-16.75	16.75-17.10	16.50-17.00	17.00-17.35	17.00-17.25
180-200 lbs. ...	16.75-16.85	16.75-17.10	16.50-17.00	17.00-17.35	17.00-17.25
200-220 lbs. ...	16.75-16.85	16.75-17.10	16.50-17.00	17.00-17.35	17.00-17.25
220-240 lbs. ...	16.50-16.85	16.85-17.10	16.75-17.10	17.00-17.35	16.00-17.15
240-270 lbs. ...	15.75-16.65	16.50-17.00	16.25-16.90	16.50-17.25	16.00-17.15
270-300 lbs. ...	15.50-16.00	16.25-16.65	15.75-16.30	16.00-16.75	15.25-16.25
300-330 lbs. ...	15.25-15.75	16.00-16.35	15.50-16.00	15.50-16.25	14.75-15.75
330-360 lbs. ...	15.00-15.50	15.75-16.10	15.25-15.75	15.50-16.25	14.75-15.75
Medium:					
160-220 lbs. ...	14.75-16.50	15.00-16.50	15.75-16.75	15.00-16.75
SOWS:					
Choice:					
270-300 lbs. ...	15.25 only	15.75-16.00	14.50-15.00	14.75-16.00	14.75-15.75
300-330 lbs. ...	15.25 only	15.75-16.00	14.25-14.75	14.75-16.00	13.50-15.75
330-360 lbs. ...	15.00-15.25	15.50-15.75	14.00-14.50	14.75-16.00	13.50-15.75
360-400 lbs. ...	14.25-15.00	15.00-15.50	14.00-14.50	14.75-16.00	13.50-15.75
400-450 lbs. ...	13.75-14.75	14.50-15.25	13.75-14.25	13.75-15.00	13.50-15.75
450-500 lbs. ...	13.25-14.25	13.75-14.50	13.50-14.00	13.75-15.00	13.50-15.75
Medium:					
250-300 lbs. ...	12.75-14.75	13.00-15.00	13.50-14.50	13.00-15.50	13.50-15.75
SLAUGHTER CATTLE & CALVES:					
STEERS:					
Prime:					
700-900 lbs. ...	35.50-37.50	36.50-38.50	34.75-37.00	35.75-37.25	34.50-36.50
900-1100 lbs. ...	36.00-37.75	37.25-39.75	35.50-37.50	36.00-38.00	35.00-37.00
1100-1300 lbs. ...	36.00-38.00	37.50-39.75	35.25-37.50	36.25-38.75	34.50-37.50
1300-1500 lbs. ...	35.25-37.50	37.00-39.75	35.00-37.50	35.00-38.75	34.00-37.00
Choice:					
700-900 lbs. ...	32.00-36.00	33.75-37.25	31.25-35.25	32.25-35.75	32.00-35.00
900-1100 lbs. ...	32.50-36.00	33.75-37.50	31.25-35.50	32.25-36.25	32.50-35.00
1100-1300 lbs. ...	32.50-36.00	33.75-37.50	31.25-35.50	32.25-36.25	32.50-35.00
1300-1500 lbs. ...	32.00-36.00	33.75-37.50	31.25-35.00	32.25-36.25	32.00-34.50
Good:					
700-900 lbs. ...	29.00-32.50	29.75-33.75	28.25-31.25	28.75-32.25	29.00-32.50
900-1100 lbs. ...	29.50-32.50	29.75-33.75	28.00-31.25	28.75-32.25	29.50-32.50
1100-1300 lbs. ...	29.00-32.50	29.75-33.75	28.00-31.25	28.75-32.25	29.00-32.50
Commercial, all wts.	26.50-29.50	27.25-29.75	24.50-28.25	25.00-28.75	27.00-29.50
Utility, all wts.	23.00-26.50	24.50-27.25	22.50-24.50	23.00-25.00	23.00-27.00
HEIFERS:					
Prime:					
600-800 lbs. ...	34.25-37.00	35.75-37.00	33.75-35.75	34.00-35.75	34.00-36.00
800-1000 lbs. ...	34.25-37.00	36.00-37.75	33.75-36.25	34.00-35.75	34.00-36.00
Choice:					
600-800 lbs. ...	32.00-34.25	32.75-36.00	31.00-33.75	31.75-34.00	31.50-34.00
800-1000 lbs. ...	31.50-34.25	32.75-36.00	30.75-33.75	31.75-34.00	31.50-34.00
Good:					
500-700 lbs. ...	28.00-32.00	29.50-32.75	28.00-31.00	28.25-31.75	28.50-31.50
700-900 lbs. ...	28.00-32.00	29.50-32.75	28.00-31.00	28.25-31.75	28.50-31.50
Commercial, all wts.	25.50-28.00	26.00-29.50	24.00-28.00	24.50-28.25	26.50-28.50
Utility, all wts.	23.00-26.00	22.00-26.00	21.50-24.00	21.50-24.50	22.50-26.50
COWS:					
Commercial, all wts.	23.00-25.50	23.50-26.00	22.00-24.50	23.00-25.00	23.50-26.00
Utility, all wts.	21.00-23.00	21.00-23.75	19.75-22.00	19.50-23.00	20.00-23.50
Caa. & cutter, all wts.	16.50-21.00	17.50-21.25	15.50-19.75	15.00-19.50	16.50-20.00
BULLS (Yrds. Excl.) All Weights:					
Good	25.00-27.00	24.00-25.50	24.50-25.50
Commercial	24.00-26.25	27.50-28.50	25.00-26.50	25.00-26.50	24.50-26.50
Utility	22.00-24.00	25.00-27.50	22.50-25.00	23.00-25.00	24.50-26.00
Cutter	19.00-22.00	22.00-25.00	19.00-22.50	20.00-23.00	21.50-24.50
VEALERS:					
Choice & prime..	33.00-40.00	35.00-38.00	32.00-34.00	32.00-36.00	31.00-37.00
Com'l & good...	25.00-33.00	29.00-35.00	26.00-32.00	26.00-32.00	24.00-31.00
CALVES (500 Lbs. Down):					
Choice & prime..	31.00-35.00	32.00-36.00	30.00-32.50	29.00-34.00	30.00-34.00
Com'l & good...	24.00-31.00	26.00-33.00	23.00-30.00	25.00-29.00	23.00-30.00
SHEEP AND LAMBS:					
LAMBS (110 Lbs. Down):					
Choice & prime..	28.00-29.00	28.25-29.25	27.25-28.75	28.00-28.50	28.50-29.25
Good & choice...	27.50-28.50	27.50-28.25	26.00-27.25	27.00-28.00	27.00-28.50
EWES:					
Good & choice...	12.00-14.00	13.00-15.50	14.00-15.50	14.50-16.00	14.50-15.50
Cull & utility...	9.00-12.00	9.50-13.00	10.00-13.50	10.00-14.50	9.00-14.00

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending April 5:

CATTLE			
	Week ended	Prev. Week	Cor. 1951
Chicago†	16,927	16,525	16,032
Kansas City†	13,667	10,229	11,652
Omaha†	20,354	16,307	17,988
E. St. Louis†	5,168	4,778	4,505
St. Joseph†	6,755	6,274	6,352
Sioux City†	5,486	8,909	9,500
Wichita†	2,904	3,185	2,483
New York & Jersey City†	8,172	6,423	7,353
Okl. City†	3,084	2,562	2,403
Cincinnati†	3,120	3,743	2,537
Denver†	8,882	11,646	7,163
St. Paul†	10,917	12,322	12,794
Milwaukee†	4,287	4,023	4,124
Total	109,725	106,926	104,886

HOGS			
Chicago†	49,821	54,043	40,714
Kansas City†	15,194	17,363	14,360
Omaha†	47,171	49,919	37,967
E. St. Louis†	39,494	38,746	47,031
St. Joseph†	26,206	32,551	25,547
Sioux City†	22,210	36,857	27,489
Wichita†	16,068	11,318	8,510
New York & Jersey City†	51,505	52,182	46,515
Okl. City†	18,407	17,086	14,058
Cincinnati†	16,550	17,337	18,708
Denver†	14,192	20,399	10,141
St. Paul†	29,493	46,012	28,754
Milwaukee†	6,304	6,577	7,055
Total	362,615	390,390	327,149

SHEEP			
Chicago†	3,341	4,419	637
Kansas City†	6,217	3,783	3,770
Omaha†	12,151	15,640	3,805
E. St. Louis†	3,136	3,437	750
St. Joseph†	5,397	9,586	9,951
Sioux City†	2,711	5,384	2,210
Wichita†	5,208	5,824	2,951
New York & Jersey City†	39,069	36,226	31,913
Okl. City†	6,579	2,854	1,837
Cincinnati†	159	118	152
Denver†	8,852	10,533	3,136
St. Paul†	4,790	5,172	501
Milwaukee†	414	355	290
Total	98,033	103,331	61,403

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Thursday, April 10, were as follows:

CATTLE:			
Steers, ch. & pr.	\$35.50@36.50		
Steers, gd. & ch.	32.00@34.50		
Heifers, gd.	30.00@33.00*		
Heifers, util., com'l.	none		
Cows, good	27.50 only		
Cows, utility	21.00@23.75*		
Cows, canner, cutter	15.00@20.00*		
Bulls, com'l	28.50 only*		
Bulls, cutter, util.	21.00@25.00*		
VEALERS*:			
Prime	\$38.00*		
Gd. & pr.	32.00@38.00		
Com'l & gd.	22.00@30.00		
Cull & utility	15.00@20.00		
HOGS:			
Gd. & ch., 170/230	\$17.25@18.00		
Sows, 400/dawn	14.25@15.25		
SHEEP*:			
Lambs, spring	\$32.00		

*Nominal.

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended April 4:

Cattle Calves Hogs* Sheep			
Salable	174	39	893
Total (incl. directs)	4,530	747	25,236
Prev. wk.:			
Salable	200	33	934
Total (incl. directs)	3,768	877	25,034

*Including hogs at 31st street.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods.

RECEIPTS			
	Cattle	Calves	Hogs
April 2	8,803	427	15,347
April 3	2,959	505	11,016
April 4	936	184	10,283
April 5	154	2	4,037
April 7	11,914	308	15,322
April 8	4,200	300	14,000
April 9	5,100	300	9,000
April 10	2,500	200	11,000
*Week so far	23,004	1,259	40,395
Wk. ago.	30,683	1,830	52,131
Yr. ago.	27,923	1,417	51,169
2 yrs. ago.	30,023	2,041	53,803

*Including 481 cattle, 12,022 hogs and 4,066 sheep direct to packers.

SHIPMENTS			
	Cattle	Calves	Hogs
April 2	3,533	16	882
April 3	1,801	8	740
April 4	1,223	29	1,288
April 5	128	...	138
April 7	2,209	...	693
April 8	2,500	...	500
April 9	2,000	...	500
April 10	1,500	...	500
*Week so far	8,073	47	2,371
Wk. ago.	11,528	54	2,652
Yr. ago.	10,249	31	2,185
2 yrs. ago.	9,675	30	2,308

APRIL RECEIPTS			
Cattle	1952	1951	
Calves	42,573	52,604	
Hogs	2,810	2,900	
Sheep	92,683	108,382	
	24,286	12,300	

APRIL SHIPMENTS			
Cattle	17,844	18,512	
Hogs	4,991	4,969	
Sheep	6,611	6,388	

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, April 10:

	Week ended	Week ended
	Apr. 10	Apr. 3
Packers' purch.	41,382	49,828
Shippers' purch.	3,972	3,429
Total	45,354	53,257

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Thursday, April 10, were reported as shown in the table below:

CATTLE:			
Steers, com., ch.	\$31.35@32.00		
Steers, util.	28.00 only		
Heifers, good	29.50 only*		
Cows, com'l	25.50@26.00*		
Cows, utility	22.00@24.00		
Cows, can. & cut.	18.00@21.50		
Bulls, util., com'l.	28.00@30.00		
VEALERS:			
Gd., ch.	\$33.00@35.50		
Utility & com.	27.00@32.00		
HOGS:			
Gd. & ch., 220/245	\$17.75@18.00		
Sows, ch.	13.50@15.00		

*Nominal.

CANADIAN KILL

Inspected slaughter in Canada for the week ended March 29:

CATTLE			
	Wk. Ended	Same Wk. Last Yr.	
Western Canada	5,114	9,093	
Eastern Canada	11,945	10,182	
Total	17,059	19,275	
HOGS			
Western Canada	48,034	40,698	
Eastern Canada	81,908	57,543	
Total	129,942	98,241	
SHEEP			
Western Canada	3,922	2,463	
Eastern Canada	998	3,022	
Total	4,920	5,485	

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ending April 5 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City.....	8,172	7,053	51,505	39,069
Baltimore, Philadelphia.....	5,163	1,287	31,518	357
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis....	9,467	1,513	73,935	2,845
Chicago Area.....	20,749	4,985	88,303	11,736
St. Paul-Wisc. Group ¹	20,616	29,038	110,030	7,739
St. Louis Area ²	8,577	4,266	85,010	4,631
Sioux City.....	8,678	16	32,192	4,414
Omaha.....	19,945	362	57,260	17,434
Kansas City.....	8,165	1,774	33,052	9,566
Iowa and So. Minn. ³	16,838	2,782	200,577	22,783
SOUTHEAST⁴	3,622	898	29,960
SOUTH CENTRAL WEST⁵	17,296	2,584	79,340	24,418
ROCKY MOUNTAIN⁶	9,999	446	18,356	9,688
PACIFIC⁷	16,516	862	37,927	24,826
Grand total.....	173,803	57,866	928,965	179,501
Total previous week.....	169,101	55,994	1,021,850	185,371
Total same week, 1951.....	163,363	65,615	884,332	116,443

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Fort Worth, Texas. ⁶Includes Denver, Colorado, Ogden and Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended April 4:

	Cattle	Calves	Hogs
Week ending April 4.....	1,982	591	17,681
Week previous.....	1,983	400	18,971
Corresponding week last year.....	1,050	378	10,353

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER:	Carcasses	BEEF CURED:	
Week ending Apr. 5, 1952..	9,706	Week ending Apr. 5, 1952..	8,385
Week previous.....	11,381	Week previous.....	3,637
Same week year ago.....	10,465	Same week year ago.....	11,000
COW:		PORK CURED AND SMOKED:	
Week ending Apr. 5, 1952..	1,806	Week ending Apr. 5, 1952..	800,496
Week previous.....	1,121	Week previous.....	532,068
Same week year ago.....	1,344	Same week year ago.....	438,256
BULL:		LARD AND PORK FATS:	
Week ending Apr. 5, 1952..	826	Week ending Apr. 5, 1952..	50,014
Week previous.....	500	Week previous.....	18,401
Same week year ago.....	622	Same week year ago.....	24,180
VEAL:		LOCAL SLAUGHTER	
Week ending Apr. 5, 1952..	12,861	CATTLE:	
Week previous.....	15,504	Week ending Apr. 5, 1952..	8,172
Same week year ago.....	12,704	Week previous.....	6,423
LAMBS:		Same week year ago.....	7,353
Week ending Apr. 5, 1952..	28,763	CALVES:	
Week previous.....	30,397	Week ending Apr. 5, 1952..	7,063
Same week year ago.....	18,631	Week previous.....	5,743
MUTTON:		Same week year ago.....	8,306
Week ending Apr. 5, 1952..	420	HOGS:	
Week previous.....	756	Week ending Apr. 5, 1952..	51,586
Same week year ago.....	345	Week previous.....	32,182
HOG AND PIG:		Same week year ago.....	46,515
Week ending Apr. 5, 1952..	17,795	SHEEP:	
Week previous.....	9,257	Week ending Apr. 5, 1952..	39,000
Same week year ago.....	11,601	Week previous.....	36,226
PORK CUTS:		Same week year ago.....	31,913
Week ending Apr. 5, 1952..	1,626,890	COUNTRY DRESSED MEATS	
Week previous.....	1,526,500	VEAL:	
Same week year ago.....	1,737,807	Week ending Apr. 5, 1952..	7,066
BEEF CUTS:		Week previous.....	6,833
Week ending Apr. 5, 1952..	16,179	Same week year ago.....	7,762
Week previous.....	10,330	HOGS:	
Same week year ago.....	77,474	Week ending Apr. 5, 1952..	3
VEAL AND CALF CUTS:		Week previous.....	11
Week ending Apr. 5, 1952..	7,926	Same week year ago.....
Week previous.....	16,284	LAMB AND MUTTON:	
Same week year ago.....	3,575	Week ending Apr. 5, 1952..	166
LAMB AND MUTTON CUTS:		Week previous.....	117
Week ending Apr. 5, 1952..	22	Same week year ago.....	114
Week previous.....	2,833		
Same week year ago.....	1,000		

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POSITION WANTED

MANAGER-SALES MANAGER: Young aggressive man, college graduate, age 30, desires position with progressive independent firm. Now managing manufacturing unit for major packer in eastern metropolitan market, processing smoked meats and sausage products. Supervision of sales, processing, manufacturing and purchasing. Familiar with costs, yields, etc. Available May 1. W-164, THE NATIONAL PROVISIONER, 15 E. 41st St., New York 17, N.Y.

SALES MANAGER: Young active man with plant and sales experience desires change. Working knowledge of all phases of slaughtering, breaking and boning. Some background in rendering and buying. Familiar with nation-wide buyers of beef, boneless and green meats and all pork products. Past packinghouse brokerage experience. Further information can be furnished. W-153, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

TOP SALESMAN: With large following wants connection with important packinghouse which is interested in establishing a sales organization in Cleveland, Ohio. W-158, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT SUPERINTENDENT: Age 41, sober, reliable, 20 years' experience meat processing, beef, veal, pork, sheep. Trained Big Four. Available May 1. W-166, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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WANTED: Experienced butcher for cattle, hogs, and sheep. State age, experience. Married man preferred. P.O. Box 1358, Albuquerque, New Mexico.

EXPERIENCED SKINNER for rendering plant. Good wages. Write for interview. Madison Rendering & Tallow Company, Madison, Wisconsin.

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1—Davenport 23A Dewaterer, motor driven.
1—Bone Crusher, 24" dia. drum.
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FOR SALE: 1 Albright-Nelt bacon slicer like new, with conveyor. Slices 1200 lbs. per hour. Price \$1,000. S. E. Strahan, 231 Healey Bldg., Atlanta, Ga.

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WANTED: ANDERSON Duo Expeller, 500 ton curb press, 5x12 cooker, and 3x6 lard roll. EW-33, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT WANTED

WANTED: TO LEASE space or plant for frozen meat and sausage specialty items, federal or state inspected house. Write Box W-149, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

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FOR RENT: Boning room with conveyor for meat and bones, freezer space, storage space, railroad siding. U.S. government inspection. FR-78, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

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- 1—HASHER WASHER: John J. Dupps, 30"x12" cylinder, 15 HP. motor.
- MISC.: Electric and Steam Pumps.

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- 4295—SLICER: U.S. Heavy Duty model 23, 1 HP. Westinghouse mtr., cap. 400 slices per minute, with shingling conveyor 1750.00
- 4349—SILENT CUTTER: Buffalo 265-B with 3 extra sets of knives, no motor 1450.00
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- 4342—GRINDER: Enterprise, 7 1/2 HP., excellent condition 625.00
- 4352—SLICER: (3) U.S. model D 575.00
- 4365—SLICER & CONVEYOR: U.S. model 150-B, NEW—NEVER USED 850.00
- 4570—MIXER: Buffalo 4A, 1000#, hand tilt, with motor bids requested

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- 3871—HEAD SPLITTER: Hog, similar to Anco 2562, used, good condition 325.00
- 4312—ENTRAIL & PECK CUTTER: Anco 2164 for medium size peck, motor drive, requires 18 HP. mtr., no motor..... bids requested
- 4238—SCRIBE SAW: Best & Donovan, motor drive, with motor 225.00
- 4597—BELLY ROLLER: Anco 250, 2 rolls 20" dia. x 22" long, requires 3 HP. 1200 R.P.M. motor, less motor 650.00
- 4644—HOG & SHEEP CASING CUTTER: Globe, 18" complete with 1/2 HP. mtr. 1200.00
- 4643—HOG & SHEEP CASING FINISHER: Globe, 16" complete with 1/2 HP. motor, 1000.00
- 4643—FLESHING MACHINE: Type H.S.F., complete with controls 3200.00
- 4645—HOG HOIST: Best 21, Jr. Jerkless, worm gear drive, with two sprockets and 40' chain 250.00
- 4617—HOG POLISHER: Best, complete with shaft, stars and sprockets 200.00

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- 4347—TROLLEYS: Hindquarter, short hook type, black frame, galv. hooks95
- Forequarter trolleys, long hook type, black frame, galv. hooks 1.85
- 4648—AIR COMPRESSOR: Ingersoll-Rand, Imperial type 14, 6-strand V-belt drive, 40 HP. 1000.00
- 4569—LABELER: Knapp, 22 & 2 1/2 Cans. cap. electric motor drive 200.00
- 4541—COOKER: French Oil, 4'x10'—3 section with 15 HP. motor & loader for same bids requested
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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.



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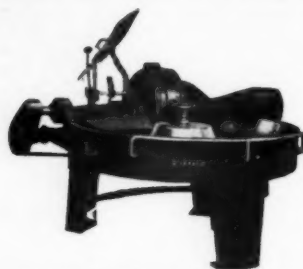
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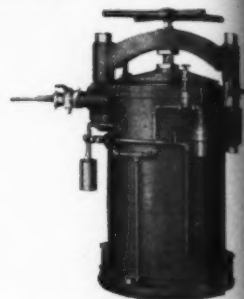
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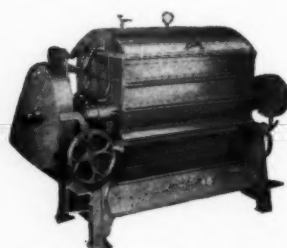
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☐ Mixer ☐ Pork Fat Cuber
☐ Stuffer ☐ Smoke Master
☐ Combination of Special Purpose Equipment

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending April 5:

	CATTLE		
	Week ended	Prev. Week	Cor.
Chicago†	16,927	16,525	16,032
Kansas City†	13,067	10,229	11,652
Omaha*†	20,354	16,307	17,988
E. St. Louis†	5,168	4,778	4,505
St. Joseph†	6,755	6,274	6,352
St. Louis†	5,480	8,909	9,500
Wichita*†	2,904	3,185	2,483
New York & Jersey City†	8,172	6,423	7,353
Okla. City*†	3,084	2,562	2,403
Cincinnati†	3,120	3,743	2,537
Denver†	8,882	11,646	7,163
St. Paul†	10,917	12,322	12,794
Milwaukee†	4,287	4,023	4,124
Total	109,725	106,926	104,886

	HOGS		
	Week ended	Prev. Week	Cor.
Chicago†	49,821	54,043	40,714
Kansas City†	15,194	17,363	14,360
Omaha*†	47,171	49,919	37,967
E. St. Louis†	39,494	38,740	47,031
St. Joseph†	26,206	32,351	25,547
St. Louis†	22,210	36,857	27,489
Wichita*†	16,068	11,318	8,810
New York & Jersey City†	51,506	52,182	46,515
Okla. City*†	18,467	17,064	14,058
Cincinnati†	16,550	17,337	18,708
Denver†	14,192	20,399	10,141
St. Paul†	29,483	46,012	28,754
Milwaukee†	6,304	6,577	7,055
Total	362,615	390,390	327,149

	SHEEP		
	Week ended	Prev. Week	Cor.
Chicago†	3,341	4,419	637
Kansas City†	6,217	3,783	3,770
Omaha*†	12,151	15,640	3,805
E. St. Louis†	3,136	3,437	750
St. Joseph†	5,397	9,586	9,951
St. Louis†	2,711	5,384	2,210
Wichita*†	5,208	5,824	2,051
New York & Jersey City†	39,069	36,226	31,913
Okla. City*†	6,379	2,854	1,837
Cincinnati†	159	118	152
Denver†	8,852	10,533	3,136
St. Paul†	4,790	5,172	901
Milwaukee†	414	355	290
Total	98,033	103,331	61,403

*Cattle and calves.
†Federally inspected slaughter, including direct.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including direct.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Thursday, April 10, were as follows:

CATTLE:	
Steers, ch. & pr.	\$35.50@36.50
Steers, gd. & ch.	32.00@34.50
Heifers, gd.	30.00@33.00*
Heifers, util., com'l.	none
Cows, utility	27.50 only
Cows, canner	21.00@23.75*
Cows, cutter	15.00@20.00*
Bulls, com'l.	28.50 only*
Bulls, cutter, util.	21.00@25.00*
VEALERS*:	
Prime	\$38.00*
Gd. & pr.	32.00@38.00
Com'l & gd.	22.00@30.00
Call & utility	15.00@20.00
HOGS:	
Gd. & ch., 170/230	\$17.25@18.00
Sows, 400/down	14.25@15.25
SHEEP*:	
Lambs, spring	\$32.00

*Nominal.

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended April 4:

Cattle Calves Hogs* Sheep	
Salable	174 39 893
Total (incl. directs)	4,580 747 25,236 22,500
Prev. wk.	Salable 200 33 934 161
Total (incl. directs)	3,768 877 25,034 21,904

*Including hogs at 31st street.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
April 2	8,803	427	15,347	4,200
April 3	2,959	505	11,016	4,217
April 4	936	184	10,283	561
April 5	154	2	4,037	...
April 7	11,914	308	15,322	6,087
April 8	4,200	300	14,000	2,890
April 9	5,100	300	9,000	860
April 10	2,500	200	11,000	2,000
*Week so far	23,604	1,259	40,395	11,637
Wk. ago.	30,683	1,830	52,131	14,942
Yr. ago.	27,923	1,417	51,109	6,790
2 yrs. ago.	30,023	2,041	53,803	13,627

*Including 461 cattle, 12,062 hogs and 4,066 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
April 2	3,533	16	...	592
April 3	1,891	8	740	221
April 4	1,223	29	1,288	1,141
April 5	128	...	138	51
April 7	2,209	...	693	879
April 8	2,500	...	500	566
April 9	2,000	...	500	309
April 10	1,500	...	500	1,000
Week so far	8,073	47	2,371	2,442
Wk. ago.	11,528	54	2,652	3,443
Yr. ago.	10,249	31	2,185	3,734
2 yrs. ago.	9,675	30	2,308	4,990

APRIL RECEIPTS

	1952	1951
Cattle	42,573	52,094
Calves	2,810	2,890
Hogs	92,683	106,382
Sheep	24,286	12,300

APRIL SHIPMENTS

	1952	1951
Cattle	17,844	18,512
Hogs	4,991	4,696
Sheep	6,611	6,386

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, April 10:

	Week ended	Week ended
	Apr. 10	Apr. 3
Packers' purch.	41,382	49,828
Shippers' purch.	3,972	3,429
Total	45,354	53,257

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Thursday, April 10, were reported as shown in the table below:

CATTLE:	
Steers, com., ch.	\$31.35@32.00
Steers, util.	28.00 only
Heifers, good	29.50 only*
Cows, com'l	25.50@26.00*
Cows, utility	22.00@24.00
Cows, can. & cut.	18.00@21.50
Bulls, util., com'l.	26.00@30.00
VEALERS:	
Gd., ch.	\$33.00@35.50
Utility & com.	27.00@32.00
HOGS:	
Gd. & ch., 220/245	\$17.75@18.00
Sows, ch.	13.50@15.00

*Nominal.

CANADIAN KILL

Inspected slaughter in Canada for the week ended March 29:

CATTLE	
Wk. Ended	Same Wk. Last Yr.
March 29	10,090
Western Canada	5,114
Eastern Canada	11,945
Total	17,059
HOGS	
Western Canada	48,034
Eastern Canada	81,908
Total	129,942
SHEEP	
Western Canada	3,922
Eastern Canada	908
Total	4,830

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, April 5, 1952, as reported to The National Provisioner:

CHICAGO

Armour, 16,318 hogs; Swift, 785 hogs; Wilson, 3,683 hogs; Agar, 4,906 hogs; Shippers, 4,075 hogs; and others, 24,129 hogs.
Total: 16,927 cattle; 1,773 calves; 53,800 hogs; 3,341 sheep.

KANSAS CITY

Armour .. 2,168 652 3,835 3,134
Swift .. 1,299 603 3,513 1,644
Wilson .. 763 .. 2,953 ..
Butchers .. 5,077 16 1,263 2
Others .. 3,094 .. 5,610 1,437

Total .. 12,396 1,271 15,194 6,217

OMAHA

Armour .. 5,175 12,952 2,668
Cudahy .. 3,093 9,122 2,162
Swift .. 4,779 6,477 2,800
Wilson .. 2,606 6,517 386
Cornhusker .. 82 ..
Eagle .. 82 ..
Gr. Omaha .. 302 ..
Hoffman .. 93 ..
Rothschild .. 464 ..
Roth .. 1,336 ..
Kings .. 1,050 ..
Merchants .. 80 ..
Midwest .. 177 ..
Omaha .. 352 ..
Union .. 79 ..
Others .. 8,318 ..

Total .. 20,209 43,386 8,016

E. ST. LOUIS

Armour .. 1,819 402 11,437 1,612
Swift .. 1,941 479 14,119 1,524
Hunter .. 527 .. 5,015 ..
Hill 2,710 ..
Krey 3,986 ..
Lacide 1,619 ..
Sells 608 ..

Total .. 4,287 881 39,494 3,136

ST. JOSEPH

Armour .. 1,620 124 7,067 5,398
Swift .. 2,432 203 9,364 1,705
Others .. 3,915 196 6,600 ..
Total* .. 7,967 525 23,700 7,013
*Does not include 36 cattle, 9,175 hogs and 202 direct sheep.

SIoux CITY

Armour .. 2,087 2 8,458 674
Cudahy .. 1,451 .. 7,590 766
Swift .. 1,819 .. 2,792 371
Others .. 4,923 4 8,551 1,406
Butchers .. 172 .. 10 ..

Total .. 10,402 7 27,401 3,217

OKLAHOMA CITY

Armour .. 1,031 82 3,684 1,650
Wilson .. 995 75 1,700 1,447
Butchers .. 120 .. 1,137 ..
Total* .. 2,146 107 3,522 3,097
*Does not include 783 cattle, 48 calves, 13,886 hogs and 3,482 direct sheep.

WICHITA

Cudahy .. 1,302 171 4,892 5,206
Guggenheim .. 79 ..
Dunn .. 77 .. 989 ..
Sundowner .. 10 .. 66 ..
Pioneer
Excel .. 624 ..
Others .. 1,733 .. 754 92

Total .. 3,825 171 6,701 5,298

LOS ANGELES

Armour .. 105 .. 136 ..
Cudahy 182 ..
Swift .. 110 .. 30 ..
Wilson
Acme
Atlas .. 413 ..
Clougherty .. 89 .. 138 ..
Coast .. 134 2 44 ..
Herman .. 238 .. 645 ..
Lear .. 533 .. 205 ..
Others .. 3,807 334 1 ..

Total .. 5,700 346 1,381 ..

DENVER

Armour .. 1,325 69 4,233 9,742
Swift .. 1,265 11 3,073 8,430
Cudahy .. 889 18 4,090 822
Wilson .. 353 ..
Others .. 4,506 91 2,593 762
Total .. 8,338 189 13,800 19,256

ST. PAUL

Armour .. 3,742 2,741 14,216 2,675
Bartusch .. 739 ..
Cudahy .. 791 131 .. 461
Rifkin .. 916 39 ..
Superior .. 1,175 ..
Swift .. 3,554 2,626 15,277 1,663
Others .. 1,851 2,977 10,116 727
Total .. 12,268 7,614 39,609 5,526

CINCINNATI

Gall
Kahn's
Meyer
Schlachter .. 197 24 .. 6
Northside
Cole .. 4 1 ..
Others .. 2,191 862 13,999 153
Total .. 2,392 887 13,999 159

FORT WORTH

Armour .. 786 257 7,796 3,986
Swift .. 563 316 1,516 3,657
Blue Bonnet .. 161 9 614 ..
City .. 360 .. 41 ..
Rosenthal .. 36 ..
Total .. 1,906 582 3,967 7,643

TOTAL PACKER PURCHASES

	Week ended Apr. 5	Prev. Week	Cor. 1951
Cattle	108,763	109,197	117,364
Hogs	286,152	336,380	322,390
Sheep	71,919	72,875	26,811

CORN BELT DIRECT TRADING

Des Moines, Ia., April 10,
—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:
160-180 lbs. \$14.25@16.35
180-240 lbs. 16.00@17.00
240-300 lbs. 15.30@16.85
300-360 lbs. 14.85@16.15

Sows:
270-360 lbs. 14.75@15.50
440-550 lbs. 12.50@14.35

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week estimated	Same day last wk. actual
April 4	39,000	58,000
April 5	47,000	40,000
April 7	50,500	46,500
April 8	41,000	47,500
April 9	55,000	51,000
April 10	55,000	39,000

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended April 5, with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date ..	202,000	533,000	138,000
Previous week ..	202,000	509,000	133,000
Same wk. 1951 ..	218,000	531,000	110,000
1952 to date ..	2,813,000	8,526,000	2,043,000
1951 to date ..	2,986,000	7,735,000	1,812,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending April 3:

	Cattle	Hogs	Sheep
Los Angeles	6,200	650	1,700
N. Portland	1,865	165	2,000
S. Francisco	300	20	1,575

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended March 29, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B ¹ Dressed	LAMBS Gd. Handyweights
Toronto	\$24.50	\$27.50	\$25.00	\$30.53
Montreal	26.45	24.90	25.00	...
Winnipeg	23.78	32.91	24.10	25.00
Calgary	23.02	31.67	23.35	23.50
Edmonton	25.00	36.25	24.85	23.50
Lethbridge	22.95	21.67
Pr. Albert	20.00	32.00	23.35	...
Moose Jaw	23.60	...
Saskatoon	21.10	32.00	23.60	...
Regina
Vancouver	24.20	33.50

*Dominion Government premiums not included.

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WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ending April 5 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City.....	8,172	7,063	51,505	39,069
Baltimore, Philadelphia	5,163	1,287	31,518	357
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis....	9,467	1,513	73,935	2,845
Chicago Area	20,749	4,985	88,303	11,736
St. Paul-Wisc. Group ¹	20,512	29,088	116,030	7,739
St. Louis Area ²	8,577	4,266	85,019	4,631
Sioux City	8,678	16	32,192	4,414
Omaha	19,945	362	57,260	17,434
Kansas City	8,165	1,774	33,052	9,566
Iowa and So. Minn. ³	16,838	2,782	209,577	22,783
SOUTHEAST⁴	3,622	898	29,960
SOUTH CENTRAL WEST⁵	17,296	2,584	79,340	24,413
ROCKY MOUNTAIN⁶	9,999	446	18,356	9,688
PACIFIC⁷	16,516	862	37,927	24,826
Grand total	173,803	57,866	928,965	179,591
Total previous week	169,101	55,994	1,021,850	185,371
Total same week, 1961	163,363	65,615	884,332	116,443

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Fort Worth, Texas. ⁶Includes Denver, Colorado, Ogden and Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended April 4:

	Cattle	Calves	Hogs
Week ending April 4	1,982	591	17,681
Week previous	1,983	400	18,971
Corresponding week last year	1,050	378	10,353

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER:	Carcasses	BEEF CURED:	
Week ending Apr. 5, 1952..	9,706	Week ending Apr. 5, 1952..	8,306
Week previous	11,381	Week previous	8,467
Same week year ago	10,465	Same week year ago	11,990
COW:		PORK CURED AND SMOKED:	
Week ending Apr. 5, 1952..	1,806	Week ending Apr. 5, 1952..	803,406
Week previous	1,121	Week previous	532,063
Same week year ago	1,344	Same week year ago	438,256
BULL:		LARD AND PORK FATS:	
Week ending Apr. 5, 1952..	826	Week ending Apr. 5, 1952..	50,614
Week previous	500	Week previous	18,467
Same week year ago	622	Same week year ago	24,119
VEAL:		LOCAL SLAUGHTER	
Week ending Apr. 5, 1952..	12,861	CATTLE:	
Week previous	15,504	Week ending Apr. 5, 1952..	8,172
Same week year ago	12,704	Week previous	6,423
LAMBS:		Same week year ago	7,353
Week ending Apr. 5, 1952..	28,763	CALVES:	
Week previous	30,397	Week ending Apr. 5, 1952..	7,063
Same week year ago	18,631	Week previous	5,746
MUTTON:		Same week year ago	8,396
Week ending Apr. 5, 1952..	420	HOGS:	
Week previous	756	Week ending Apr. 5, 1952..	51,505
Same week year ago	345	Week previous	52,182
HOG AND PIG:		Same week year ago	46,511
Week ending Apr. 5, 1952..	17,795	SHEEP:	
Week previous	9,257	Week ending Apr. 5, 1952..	39,069
Same week year ago	11,001	Week previous	36,229
PORK CUTS:		Same week year ago	31,912
Week ending Apr. 5, 1952..	1,626,890	COUNTRY DRESSED MEATS	
Week previous	1,526,500	VEAL:	
Same week year ago	1,737,807	Week ending Apr. 5, 1952..	7,000
BEEF CUTS:		Week previous	6,833
Week ending Apr. 5, 1952..	16,179	Same week year ago	7,762
Week previous	10,330	HOGS:	
Same week year ago	77,474	Week ending Apr. 5, 1952..	8
VEAL AND CALF CUTS:		Week previous	11
Week ending Apr. 5, 1952..	7,926	Same week year ago
Week previous	16,284	LAMB AND MUTTON:	
Same week year ago	3,575	Week ending Apr. 5, 1952..	104
LAMB AND MUTTON CUTS:		Week previous	117
Week ending Apr. 5, 1952..	22	Same week year ago	114
Week previous	2,833		
Same week year ago	1,000		

CLASSIFIED ADVERTISING

POSITION WANTED

MANAGER-SALES MANAGER: Young aggressive man, college graduate, age 30, desires position with progressive independent firm. Now managing manufacturing unit for major packer in eastern metropolitan market, processing smoked meats and sausage products. Supervision of sales, processing, manufacturing and purchasing. Familiar with costs, yields, etc. Available May 1. W-164, THE NATIONAL PROVISIONER, 15 E. 41st St., New York 17, N.Y.

SALES MANAGER: Young active man with plant and sales experience desires change. Working knowledge of all phases of slaughtering, breaking and boning. Some background in rendering and buying. Familiar with nation-wide buyers of beef, boneless and green meats and all pork products. Past packinghouse brokerage experience. Further information can be furnished. W-153, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

TOP SALESMAN: With large following wants connection with important packinghouse which is interested in establishing a sales organization in Cleveland, Ohio. W-158, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT SUPERINTENDENT: Age 41, sober, reliable, 20 years' experience meat processing, beef, veal, pork, sheep. Trained Big Four. Available May 1. W-166, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT OR FOREMAN: Hog cut, kill, casings, offal, beef, veal, sheep. 24 years experience. Excellent references. Big Four trained. Available April 28. W-161, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WORKING SAUSAGE FOREMAN: Desires position with medium or small plant. Dependable, ambitious, cost conscious, qualified. W-162, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

POSITION WANTED

SALES SUPERVISOR: Experienced in all phases of sales. Can handle large accounts. W-160, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SAUSAGE MAKER: Top pay, for only experienced active first class sausage maker. W-146, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

SAUSAGE MAKER: Must have knowledge of full line quality sausage, costs, and yields. Reply or write with full information of background to United Packing Company, Benwood, West Virginia.

WANTED: Experienced butcher for cattle, hogs, and sheep. State age, experience. Married man preferred. P.O. Box 1358, Albuquerque, New Mexico.

EXPERIENCED SKINNER for rendering plant. Good wages. Write for interview. Madison Rendering & Tallow Company, Madison, Wisconsin.

EQUIPMENT FOR SALE

LIQUIDATION
Wonderful business opportunity for one who desires immediate possession of small, modern sausage kitchen equipment, 25 HP. Boiler automatic steammaster, linker machine, 100 lb. stuffer and cutter, 200 lb. mixer, Hoy ham press, Hoy molds, etc. All equipment only slightly used. WRITE MAYO ANGERSTEIN
P. O. Box 26 VICTORIA, Texas

★ **ANDERSON EXPELLERS** ★
All models. Rebuilt, guaranteed, or AS IS. PITTOCK & ASSOCIATES, Glen Riddle, Penn.

EQUIPMENT FOR SALE

14-Anderson Expellers, all sizes.
1-Boss 500 ton Curb Press and Pump.
1-Mech. Mfg. Co. 5' x 16' Cooker-Melter.
6-150, 350, 600, 800 gal. Dopp Seamless Kettles.
1-Davenport 3A Dewaterer, motor driven.
1-Bone Crusher, 24" dia. drum.

We also have a large stock of S/S, Aluminum and Copper Kettles, Storage Tanks, Filter Presses, Grinders, Silent Cutters, Stuffers, etc.
Only a partial listing.

CONSOLIDATED PRODUCTS CO., INC.
14 Park Row BA 7-0600 New York 38, N.Y.

DISMANTLING

COMPLETE MODERN SLAUGHTER AND PACKINGHOUSE
(Capacity 500 head per day)

All equipment for sale

Write, wire, or call

HUDSON IRON & METAL COMPANY
Bayonne, New Jersey Federal 9-1811

LABELING LINE: Standard-Knapp high speed. Now operating, 300 x 407 cans. Includes dumper, unscrambler, labeler, model F packer, top and bottom gluer with compression unit. All for \$6500. Ready June 1, 1952. FS-155, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

FOR SALE: One heavy duty senior U.S. Slicing machine with shingle conveyor. Excellent working condition. Can be inspected in location. Price \$2400 f.o.b. plant. FS-165, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

FOR SALE: 1 Allbright-Neil bacon slicer like new, with conveyor. Slices 1200 lbs. per hour. Price \$1,000. S. E. Strahan, 231 Henley Bldg., Atlanta, Ga.

CLASSIFIED ADVERTISING

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

Undisplayed: set solid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted" special rate: minimum 20 words \$3.00; additional words 15c each. Count ad- dress or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE PLEASE REMIT WITH ORDER.

EQUIPMENT WANTED

WANTED: ANDERSON Duo Expeller, 500 ton curb press, 5x12 cooker, and 3x6 lard roll. EW-33, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT WANTED

WANTED: TO LEASE space or plant for frozen meat and sausage specialty items, federal or state inspected house. Write Box W-149, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

PLANT FOR RENT

FOR RENT: Boning room with conveyor for meat and bones, freezer space, storage space, railroad siding. U.S. government inspection. FR-78, THE NATIONAL PROVISIONER, 15 East 41st St., New York 17, N. Y.

PLANTS FOR SALE

AN OPPORTUNITY

For good butcher and meat man with small capital to become independent in few years.

SMALL CUSTOM SLAUGHTER HOUSE

with retail market. Room for wholesale route. Plant completely modern, fully equipped, including real estate and small modern living quarters.

PRICE \$22,000

\$8,500 down, balance monthly payments covering as long as 10 years. Located in northeastern Indiana.

FS-154, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

IN UTAH

Adjoining one of the largest Union Stock Yards in the intermountain area. Conducts general packing house operations. Products have excellent acceptance and reputation. Excellent quotas. Partners want to retire. 100 H.P. boiler, 6 coolers. Beef cooler holds 200 cattle. Sales 1 1/4 million in 1951.

FS-150, THE NATIONAL PROVISIONER
15 West Huron St. Chicago 10, Ill.

LOCKER PLANT and FOOD MARKET

Industrial city of Iowa in the corn and hog belt. Splendid operation. Heavy demand for beef quarters. Everything from slaughter to smoke. Good home freezer business. Traffic must pass through food market to locker. Merits investigation at \$115,000.00. Part can be financed. Will take good farm in trade.

FS-148, THE NATIONAL PROVISIONER
15 West Huron St. Chicago 10, Ill.

PACKING HOUSE FOR SALE

In heart of the grass cattle country. Reinforced concrete and brick construction. Ample room for expansion. Coolers built to government specifications. Situated on railroad. Stock pens connected to public stockyards. Sale price \$125,000.00.

FS-100, THE NATIONAL PROVISIONER
15 West Huron Street Chicago 10, Illinois

FOR SALE—a brick and tile sausage plant 60 by 120. Complete with modern equipment, 4 refrigeration units, 3 insulated body trucks, slaughter house, and 9 acres of land. Well located in city of Portage.

EARL J. MARTIN

Portage, Wisconsin

Agent for John R. Leatherman, Realtor

PLANTS FOR SALE

FOR SALE

MODERN SAUSAGE PROCESSING PLANT

Concrete block building—7568 square feet floor space—2362 square feet under refrigeration. Modern equipment—boss grinder—linker machine, etc. Two gas fired smoke houses—four new GMC trucks—sausage capacity 40,000 lbs. weekly with PLENTY space for boning and smoke meat operations or ideal set-up for branch house operations. Located Statesboro, Georgia—53 miles west of Savannah on U.S. Highway 80—50 miles south of Augusta on U.S. Highway 25 and 301. In the heart of Georgia's livestock, tobacco, cotton and peanut market.

Reason for selling other business interests. Contact

A. G. WELLS

c/o WELLS DAIRIES COOP. COLUMBUS, GA.

FOR SALE: Up-to-date meat provision and poultry plant in northeast New York. All kinds of modern machinery, overhead tracks, two large coolers, boning room, big freezer. Capacity 30,000 pounds sausage per week. Two story building and one acre land included. Centrally located in low tax small town, with large cities and resorts surrounding. Ideal for distribution point.

FS-163, THE NATIONAL PROVISIONER

18 E. 41st St. New York 17, N. Y.

FOR SALE. Well established hog slaughter house and sausage kitchen, selling wholesale and retail. Property includes retail store and living quarters. Capacity—125 hogs per week. Situated in a large industrial city, eastern Pennsylvania. FS-159, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BUSINESS OPPORTUNITIES

CELLOPHANE BAGS & ROLLS

Printed or plain. Fast delivery. Best prices.

PENINSULAR PACKAGE PRODUCTS, INC.
3745 N. W. 50th St. Miami, Florida

SALE

1 U.S. Bacon Slicer—Model No. 3.....\$1200.00
1 U.S. Bacon Slicer—Model No. 3.....1600.00

CAN BE INSPECTED IN PHILADELPHIA. OFFERED AS IS, WHERE IS, SUBJECT TO PRIOR SALE.

R. D. MOORE

AMERICAN STORES COMPANY.

424 N. 19th Street Philadelphia 80, Penna.

SHROUD CLOTH

CUT TO ANY SIZE

with 4" reinforced selvage edge.

UNCONDITIONALLY GUARANTEED.

SHAFRIN WIPER & WASTE CO.

3116 W. Cherry St. Milwaukee 45, Wis.

HOG • CATTLE • SHEEP

SAUSAGE CASINGS

ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

BARLIANT'S

WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletin—Issued Regularly.

Rendering Plant Equipment

LATEST STYLE RENDERING EQUIPMENT IS AVAILABLE FROM A MIDWEST PLANT WHICH IS DISCONTINUING OPERATIONS. EQUIPMENT CAN BE PURCHASED INDIVIDUALLY OR AS A COMPLETE LOT.

- 1—COOKER: 4 1/2' x 10' Anco, Jacketed Heads.
- 1—COOKER: 5' x 10' Anco, Jacketed Heads.
- 1—EXPELLER: Med Lion with Drag Elevator and auxiliary equipment, like new.
- 1—GRINDER: Jay-Bee in like new condition.
- 1—HASHER WASHER: John J. Dupps, 28"x12" cylinder, 15 HP. motor.
- MISC.: Electric and Steam Pumps.

Sausage Equipment

- 3879—PICKLE PUMP: Griffith, motor drive with 1/2 HP. motor, 2 pumping needles.....\$ 125.00
- 4210—SAUSAGE STICK WASHER: Motor driven with motor & speed reducer, will handle up to 48" long.....385.00
- 4295—SLICER: U.S. Heavy Duty model 23, 1 HP. Westinghouse mtr., cap. 400 slices per minute, with chingling conveyor.....1750.00
- 4349—SILENT CUTTER: Buffalo 365-B with 3 extra sets of knives, no motor.....1450.00
- 3294—SILENT CUTTER: Combination with slicer & shredder, bowl 21" dia., 2 HP. motor.....350.00
- 4183—STUFFER: Pneumatic, 21" dia., 2 HP. motor.....250.00
- 4317—SILENT CUTTER: Buffalo 21" belt drive, no motor.....200.00
- 4301—ROTO-CUT: Globe, model 6460, size 42x18, type 6460, complete with 40 HP. mtr. & 5 HP. motor.....4650.00
- 4314—MEAT GRINDER: 1 plate, good head, 3 HP. mtr. in excellent condition.....215.00
- 4321—SILENT CUTTER: Buffalo 213-B, less motor, V-belt pulley.....650.00
- 4342—GRINDER: Enterprise, 7 1/2 HP., excellent condition.....625.00
- 4352—SLICER: (B) U.S. model D.....375.00
- 4365—SLICER & CONVEYOR: U.S. model 150-B, NEW—NEVER USED.....850.00
- 4370—MIXER: Buffalo 4A, 1000#, hand tilt, with motor.....bids requested

Killing & Cutting Equipment

- 3871—HEAD SPLITTER: Hog, similar to Anco 2562, used, good condition.....325.00
- 4312—ENTRAIL & PECK CUTTER: Anco 2464 for medium size peck, motor drive, requires 18 HP. mtr., no motor.....bids requested
- 4338—SCRIBE SAW: Best & Donovan, motor drive, with motor.....225.00
- 4597—BELLY ROLLER: Anco 250, 2 rolls 29" dia. x 22" long, requires 3 HP. 1200 R.P.M. motor, less motor.....650.00
- 4614—HOG & SHEEP CASING CRUSHER: Globe, 18" complete with 1/2 HP. mtr.....1200.00
- 4612—HOG & SHEEP CASING FINISHER: Globe, 18" complete with 1/2 HP. motor.....1000.00
- 4618—FLESHING MACHINE: Type H.S.F., complete with controls.....3200.00
- 4645—HOG HOIST: Boss 24, Jr. Jerkless, worm gear drive, with two sprockets and 40' chain.....250.00
- 4617—HOG POLISHER: Boss, complete with shaft, stars and sprockets.....200.00

Miscellaneous

- 4322—LOAF FILLER: Like Globe 29356, made of special aluminum, 88 studs, can be adjusted to pan height 4 1/2" Fans 3 1/2" to 4 1/2" W. from 7" to 11 1/2" L.....135.00
- 4347—TROLLEYS: Hindquarter, short hook type, black frame, galv. hooks......95
- Forquarter trolleys, long hook type, black frame, galv. hooks.....1.05
- 4616—AIR COMPRESSOR: Ingersoll-Rand, Imperial type 14, 6-strand V-belt drive, 40 HP.....1000.00
- 4569—LABELER: Knapp, E & 2 1/2" Caps, cap. electric motor drive.....200.00
- 4541—COOKER: French Oil, 4'x10'—3 section with 15 HP. motor & loader for same.....bids requested
- 4540—BLOW TANK: Dupps 4000#, with fittings for 2 cookers, Y valves, T Bends, etc.....775.00

DISPLAY ROOMS and OFFICES

1401 W. Pershing Rd. (39th St.)

U. S. Yards, Chicago 9, Ill.

CLIfside 4-6900

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• New, Used & Rebuilt Equipment
• Liquidators and Appraisers

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Ever Ate Better!



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Ham • Bacon • Sausage • Canned Meats
Pork • Beef • Lamb

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PORK

HYGRADE'S
ALL-BEEF
FRANKFURTERS

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ORIGINAL
WEST VIRGINIA
CURED HAM

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CORNEB BEEF
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HYGRADE
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HYGRADE FOOD PRODUCTS CORP.
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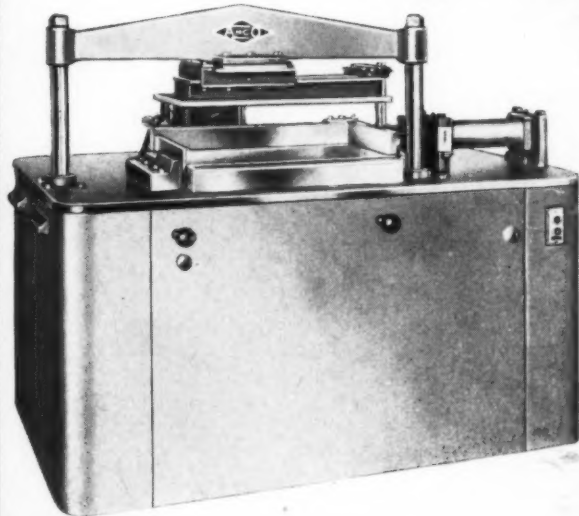
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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.



BACON EQUIPMENT WITH AN ENVIABLE REPUTATION



ANCO BACON SLICER and CONVEYOR

It slices from 650 to 800 slices per minute or 3000 pounds per hour on heaviest bellies at 9 slices per inch. Maximum width 12 inches—maximum opening from gripper to blade, 30 inches.

Scaling — wrapping tables are made in various sizes to meet product requirements.

WIDTH GAUGE

Manually controlled setting predetermines width of slab.

DROP FRONT

Chamber front drops from sight facilitating loading and unloading.

SAFETY LEVERS

Operator's both hands on levers start and complete pressing cycle.

ANCO HYDRAULIC BACON PRESS

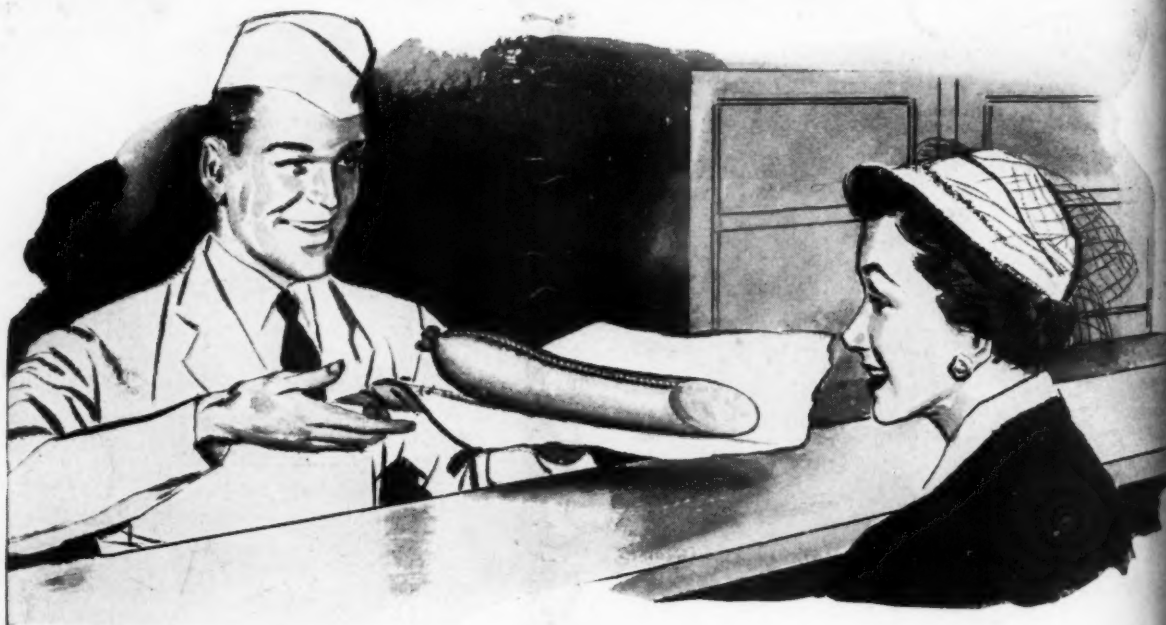
The SIMPLICITY and MECHANICAL PERFECTION of ANCO BACON FORMING PRESSES have brought complete satisfaction to hundreds of users throughout the United States.

They perfectly square and uniformly size ragged distorted bellies of all sizes, either skinned or unskinned at a rate of up to 9 slabs per minute.

THE ALLBRIGHT-NELL CO.
5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS

ANCO ENGINEERS ARE READY TO HELP YOU MODERNIZE YOUR BACON PACKING DEPARTMENT

Your sausage displays better...sells faster... in SWIFT'S selected NATURAL CASINGS



SWIFT'S BEEF ROUNDS—Economical casings of fine quality. Processed and calibrated to bring you faster stuffing and more uniform results. For your best sausage grades of Ring Bologna, Kielbasa, Liver Sausage, etc.

Here, for example, is Liver Sausage displayed at its very finest—in a Swift selected Sewed Pork Bung. See the "quality look" that it gives your product. It's naturally appealing because it's packed in a Swift Natural Casing. And this is true of any sausage product you make.

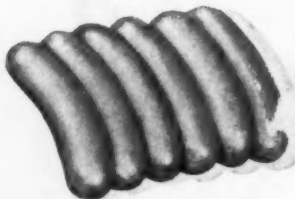
Just as important to you is the assured perfection of Swift's Natural Casings. All are carefully inspected under pressure for flaws. All are precision-measured and graded.

Without a doubt, you get the greatest yield of finished product for your casing dollar with Swift's selected Natural Casings. Place a sample order with your Swift salesman today or contact your nearest Swift Branch Office.

SWIFT & COMPANY



SWIFT'S BEEF BUNG CAPS—Closely fattened to improve finished appearance. Swift processes them as quickly as possible for freshness and perfect color. For Cooked Salami, Bologna, Veal Sausage, Capicola, Minced Specialty, etc.



SWIFT'S PORK CASINGS—Ideal for large Frankfurts, Polish Sausage, Pepperoni and Smoked Country Sausage because they permit maximum, even smoke penetration throughout. They're of dependable, uniform quality—always!



SWIFT'S BEEF BLADDERS—Perfect in every way for perfect sausage operations. Processed, selected and graded to give your product that quality look. For Minced Specialties and Luncheon Meats—round, flat and square styles.

**There's a Swift Selected Natural Casing to Meet Your Every Requirement.
Order a Trial Shipment from Your Swift Salesman, Today!**

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